



FAMILLE
CHERMETTE



PIERRE-MARIE CHERMETTE

Beaujolais Blanc
CHARDONNAY
Collonges



White Beaujolais remains little-known and is a great wine to surprise and impress your friends with. This Chardonnay is a rarity to discover. Wonderful round, rich and tatty, it delicately coats your taste buds. The aromatic complexity is due to the 3 different terroirs it comes from. This is an easy Chardonnay to serve from the aperitif through starts, fish and white meat to goat's cheese. It also has a few surprises in store in 3 to 4 years hence.



VINES & TERROIRS :



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Grape variety : Chardonnay
Name of the cuvée : Beaujolais Blanc « Collonges »
Color : White
Vintage : 2024
Age of vines : 30 years
Terroir : 80 % sol limestone clay soil, 20 % siliceous clay soil
Type of culture : Sustainable agriculture with HVE3
Certification, pruning Guyot.
Type of harvest : Manual harvest
Density feet/ha : 8 500
Surface : 2.5 ha
Yield : 55 hL/ha
Production : 14 000 bottles
% vol alcohol : 12,50%



VINIFICATION & AGING :

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Vinification: Direct pressing, slow alcoholic fermentation (3 weeks) at 16°C in stainless steel tanks with indigenous yeasts.
Aging: stainless steel tank and 10% in acacia barrels.
Cellaring: To discover right away. Can be kept for 4 years.



TASTING NOTES :

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Eye: Bright and limpid.
Nose: Aromas of white flowers, hawthorn, honeysuckle, acacia.
Palate: Round, rich and long tasting. Aromas of grapefruit, white peach or pear, sometimes apricot and in time honey notes.



MATCHING IT WITH FOOD :

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As an aperitif, on starters, fish, tuna, salmon, white meats, poultry soufflé and cheese

Serving temperature : 10 °C

www.chermette.fr

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SARL au capital de 37.500 €