



DOMAINE DES NUGUES

BEAUJOLAIS-VILLAGES BLANC



COLOR: Pale golden
GRAPPE VARIETY : 100 % Chardonnay
ALCOHOL : 13 % by Vol

TERROIR

TYPE OF SOIL : Chalky-clayey soils
EXPOSITION : The vines are located in the town of Lancié.
AGE OF THE VINEYARD : young
YIELD : 60 hectoliters / ha
DENSITY: 8 000 vines per hectare
VINEYARD DRIVING METHOD : HVE

VINIFICATION

MECHANICAL PICKING: 100 %
VINIFICATION : Direct pressing, first racking and alcoholic fermentation at 12/14° during a month. Second racking at the end of the alcoholic fermentation. Then malolactic fermentation on thin lees. Maturing on lees during 3 or 4 months. Before bottling, the wine is refreshed.
AGEING : In tank during 6 months.

PRESENTATION

TASTING : White flowers and citrus fruits which give a fine white wine and an exceptional length in mouth
PRODUCTION : 20 000 bottles
TEMPERATURE OF SERVICE : 8 to 10 °
FOOD MATCH : Appetizers, crustaceans, fish, goat cheeses, ...
STORAGE FOR : Until 4 years



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