



DOMAINE DES NUGUES

BEAUJOLAIS-LANCIÉ BLANC

COLOR: Pale golden

GRAPE VARIETY: 100 % Chardonnay

ALCOHOL: 13 % by Vol

TERROIR

TYPE OF SOIL: Chalky-clayey soils

EXPOSITION: The vines are located in the village 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 for 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 5 years

RATING AND AWARDS

JAMES SUCKLING

2025 : 90 / 100 points – Vintage 2023 - 2026 : 91 / 100 points – Vintage 2024

CONCOURS DES GRANDS VINS DE MACON

2024 : Gold Medal – Vintage 2022 - 2025 : SILVER Medal – Vintage 2023

WINE ENTHUSIAST

2024 : 91 / 100 points – Vintage 2022 - 2025 : 91 / 100 points – Vintage 2023

GUIDE HACHETTE

2025 : 1 star – Vintage 2022 – 2026 : 1 star – Vintage 2023

CHARDONNAY DU MONDE

2025 : Bronze Medal – Vintage 2023

BETTANE + DESSEAUME

2025 : 89 / 100 points – Vintage 2022



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