



# 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 2024 : 90 / 100 points  
CONCOURS DE MACON 2024 : GOLD Medal – Vintage 2022



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