



DOMAINE DES NUGUES

BEAUJOLAIS-LANCIÉ BLANC



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

TERROIR

TYPE OF SOIL: Chalky-clayey soils
EXPOSTION: 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



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