1676

Château de
La Chaize

BEAUJOLAIS BLANC
2025

SOIL/TOPOGRAPHY

This 100% Chardonnay vintage comes from a clay-limestone plot, east-facing, located in the heart of the beautiful golden-stone villages, a terroir renowned for its qualities in producing great white wines.

WINEMAKING PROCESS

Grape variety: 100% Chardonnay
Following mechanical harvesting and must clarification, fermentation took place under carefully controlled conditions. A portion of the wine did not undergo malolactic fermentation in order to preserve its bright acidity.
The wine was then aged for 10 months in stainless steel tanks.

TECHNICAL NOTES

Ingredients : Grapes, Sulfites, Bottled under a protective atmosphere.
Nutritional values : 73 Kcal/100mL
Calories : 88 kcal/12cl
Alcohol content : 13%
Total acidity : 3,65 g/L
SO2 Total : 117 mg/L
Residual sugar : 0,9 g/L

TASTING NOTES

Color : Pale yellow colour with golden reflections

Nose : The nose opens on notes of citrus fruits and pear, with a delicate hint of acacia blossom enriching the aromatic palette.

Palate : The attack is clean and balanced, reflecting the generosity of a sunny vintage with a pleasant volume on the palate and a delicate, mouth-watering finish.

Service temperature : 11°C / 52°F



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