





FRESH AND WELL-BALANCED WHITE WINE

Beaujolais

TASTING NOTES

Visual: Golden robe with brilliant reflections.

Nose: Highly expressive with floral notes (acacia, linden) evolving delicately into

fruit aromas.

Palate: A powerful and perfectly balanced mouthfeel. The palate is charmed by

flavors of white-fleshed fruits, such as peach.

WINE AND FOOD PAIRING

Ideal for an aperitif or paired with salmon rillettes, antipasti, tapas, grilled fish, or even white meats.

Serving temperature: 11°C.

WINEMAKING AND MATURING

Grape variety: Chardonnay.

Vinification: Manual harvest, direct pressing, cold static settling.

Fermentation in temperature-controlled tanks at 16°C.

Partial malolactic fermentation.

Maturing: In stainless steel tanks to preserve the fruit's freshness.

THE TERROIR

This Regional Appellation covers some 6,000 hectares of vineyards from the south of Mâcon down to the very gates of Lyon. It comprises a patchwork of different terroirs: granite soils in the north, silica in the centre and

limestone rock in the area known as Pierres Dorées.

DID YOU KNOW?

Beaujolais is officially part of Greater Burgundy, the winemaking region. Its name goes back to the lords of Beaujeu who occupied the region until 1400.



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The legendary little knight character that appears on our bottles and on all our branding truly captures the essence of La Burgondie. Courageous, confident and loyal. We are a forward-thinking, like-minded group of individuals who are fiercely proud of our Burgundian roots, our beautiful region and our wines. Passion, solidarity and centuries of expertise has brought us together in a collective effort to bring you the best that our beautiful region has to offer. Our wines, produced using environmentally friendly farming methods, are evocative of our hard-working co-operative-winemaker families who give their all, and have done so for generations. It's our way of life in a glass.

Vins du Beaujolais