



PACAUD VIGNERONS



BEAUJOLAIS BLANC

« Le Clos de Roche-noire » 2024

Certifié par FR-BIO-01
AGRICULTURE FRANCE



VARIETY

100% Chardonnay – 10-year-old vines.

VINEYARD

Vines in the commune of Chasselas, at an altitude of 350 m, facing east, in an enclosed area planted with trees and bordered by a murgis.

SOILS

Sloping soils, predominantly marl, complemented by ancient soils derived from Lower Triassic sandstone.

VINIFICATION

Hand-picked, whole bunches taken to the press.

Direct pressing. Vinification without sulphur, using indigenous yeasts. Light settling.

AGEING

Aged on the lees for 10 months in an oval concrete tank. Unfined and unfiltered.

TASTING NOTES

- 👁️ Pale yellow colour, slightly cloudy.
- 👃 Straightforward and delicious with citrus aromas and subtle notes of wheat.
- 🍷 Fresh with citrus notes, ending on a bitter and very indulgent finish.

FOR YOUR TASTING



Quantity produced
2 000
BOTTLES



Serving temperature
BETWEEN 9° AND
12°C



Ageing
3/5 YEARS



Alcohol content
13%

