PACAUD VIGNERONS

BEAUJOLAIS BLANC

« Le Clos de Rochenoire » 2025



VARIETY
100% Chardonnay - vines 10 years old.

VINEYARD
East-facing vines in the commune of Chasselas, at an altitude of 350m, in a tree-lined clos bounded by a murgis (stone wall).

SOILS
Sloping soils, with a predominance of marl, supplemented 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 lees for 10 months in an ovoid concrete vat. Unfined and unfiltered.

TASTING NOTES
- Pale yellow colour, slight haze.
- Direct and indulgent, with aromas of citrus fruit and subtle notes of wheat.
- Fresh, with citrus notes and a bitter, very moreish finish.

FOR YOUR TASTING

Quantity produced	Serving temperature	Ageing	Alcohol content
4 220 BOTTLES	BETWEEN 9° AND 12°C	3/5 YEARS	13%

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