



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Chardonnay 2022 Beaujolais blanc - 100% Chardonnay



VINTAGE 2022: This year, the harvest began on August 22. The summer heat wave and drought favored the early ripening of the berries as well as their concentration. The rains at the end of August then came to regulate these maturities, thus promising ripe, juicy and very healthy berries. This sunny vintage looks like 2020 with good maturities, which promises elegant and rich, concentrated and fruity wines.

TERROIR: Produced from Chardonnay plots on 7 hectares of vineyards with clay-limestone soil in the areas of Pruzilly and Corcelles en Beaujolais.

VINIFICATION AND AGEING: Grapes harvested at optimal ripeness and vinified at a controlled temperature ensure slow fermentation and bring roundness and complexity. Partially aged in oak barrels.

TASTING: It has a light golden color. The first floral nose evolves towards a complex bouquet blending exotic fruit (lychee) and roasted hazelnuts.- Faithful to its Chardonnay grape variety, it delivers chiseled minerality on the palate, rounded by a honeyed texture. It ends with a delicately woody and long-lasting finish—a wine for aging.

FOOD AND WINE PAIRING: Foie gras, grilled fish, poultry.

ALCOHOL DEGREE: 13,5°

