



# Château de Corcelles

## L'ÂME DU BEAUJOLAIS

### CHARDONNAY 2024



### Beaujolais Blanc - 100 % Chardonnay

**VINTAGE 2024:** Beaujolais enjoyed a favorable spring, with a sunny April that encouraged early budburst, followed by regular rainfall in May and June that naturally hydrated the soils. Flowering began slightly ahead of schedule, a sign of the vines' vigor. After a humid start to July, conditions quickly turned ideal: warm days without excess and cool nights — a perfect climate for grape ripening.

The result ? A modest harvest in volume, but remarkable quality: healthy, ripe, and well-balanced berries. Our harvesters worked in excellent conditions, and it was likely the superb month of August that allowed the grapes to reach full maturity and ensured a promising vintage.

**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:** 80 grape-pickers pick the grapes, selecting them carefully. They are then sorted again in the skip. Vinification is done in our ultra-modern facility, according to the traditional methods of the Beaujolais. For this single plot cuvée, part of the ageing is carried out in demi-muids for 6 to 8 months

**TASTING:** It displays a pale golden hue. The initial floral aromas open up to a complex bouquet of exotic fruit—particularly lychee—intertwined with notes of roasted hazelnuts. True to its Chardonnay origins, the palate reveals a precise, mineral backbone balanced by a smooth, honeyed texture. The finish is elegant, subtly oaked, and lingers beautifully—an age-worthy wine with great finesse.

**FOOD AND WINE PAIRING:** This wine pairs wonderfully with foie gras, grilled fish, or roasted poultry. For a refined vegetarian pairing, try it with a spring vegetable risotto or a zucchini and lemon tart — dishes that highlight the wine's freshness and finesse.

**ALCOHOL DEGREE:** 13 °

