



Château de Corcelles

L'ÂME DU BEAUJOLAIS



CHARDONNAY 2025

Beaujolais Blanc - 100 % Chardonnay

VINTAGE 2025: April in Beaujolais was particularly sunny, resulting in an early budbreak in the vines and a promising start to the season. From May to June, our beautiful region enjoyed regular rainfall, providing the natural and much-needed moisture for our soils. Although the sun was less frequent during this period, flowering began in early June, a slight advance that testifies to the vigour of our vines. The start of July, still slightly damp, quickly gave way to perfect conditions for the ripening of our grapes. Sunny, warm days, without excessive heat, accompanied by cool nights, created the perfect conditions for a promising harvest.

TERROIR: Made from Chardonnay grapes grown on 7 hectares of vineyards with clay-limestone soil in the Pruzilly and Corcelles areas of Beaujolais.

VINIFICATION & AGEING : Eighty harvesters carefully harvest and select the grapes. They are then sorted a second time in the harvesting bins. Vinification takes place in our state-of-the-art winery, following traditional Beaujolais winemaking methods. For this single-vineyard cuvée, part of the ageing process is carried out in demi-muids for approximately 6 to 8 months.

TASTING : The wine displays a pale golden colour. Initial floral aromas give way to a complex bouquet of exotic fruits, notably lychee, complemented by delicate notes of toasted hazelnuts. True to its Chardonnay origins, the palate reveals a beautiful minerality, balanced by a rich, creamy texture with subtle honeyed nuances. The finish is elegant and delicately oaked, lingering with remarkable finesse and length. A refined wine with excellent ageing potential.

FOOD & WINE PAIRING : This wine pairs beautifully with foie gras, grilled fish, or roasted poultry. For a refined vegetarian option, enjoy it alongside a spring vegetable risotto or a zucchini and lemon tart, dishes that perfectly highlight the wine's freshness and elegance.

ALCOHOL DEGREE : 12.5 °

