



### TASTING NOTES

**Robe:** golden yellow.

**Nose:** floral and fruity bouquet

**Palate:** a light touch of vanilla combined with elegant minerality give a supple mouthfeel.

**Food and wine pairings:** as an apéritif, with white meat or river fish.

**Cellaring potential:** enjoy it straight away

**Serving temperature:** between 12 and 14°C 53 and 57°F

### IDENTIFICATION

**Appellation:** AOP Beaujolais Blanc

**Commune :** Cogny -Denicé - Lacenas

**Grape variety:** Chardonnay

### VINEYARD

**Surface area:** 5 ha / 12.4 acres

**Pruning style:** single Guyot

**Planting density:** 8 000 vines / ha

**Yield:** 65 hl / ha

**Vine age:** 20 years old

**Soil:** limestone-clay

**Aspect:** east / southeast facing

**Altitude:** 300 metres above sea-level

**Topography:** 15 to 30% slopes

### VINIFICATION

**Picking:** by hand

**Sorting:** in the vineyard and on arrival at the chai on a vibrating table

**Pressing:** low-pressure pneumatic

**Settling/racking:** 24-hour cooling

**Alcoholic fermentation:** 2 months at 12°C / 53.6°F

**Malo-lactic fermentation:** 100%

### MATURING

**Vessel:** 60% in stainless steel vats and 40% in barrels that have already held 4 to 6 wines.

**Length:** 12 months

**Bottling:** on the estate

**Minimum sulphites**



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