



CHÂTEAU BONNET

« Beaujolais Villages Blanc, En Pérelle »

Charlotte, Julien et Pierre-Yves Perrachon



Vineyard

Grape-variety :	Chardonnay
Type :	White
AOP :	Beaujolais Villages Blanc
Terroir :	En Pérelle
Age of vines:	35 years old
Soils :	Clay and silty sand
Pruning system:	Guyot
Yield :	50 hL/ha
Culture :	Terra Vitis, organic non-certified
Soil-care:	3-4 gentle plowing
Harvest :	Hand-picking

Winemaking

Direct pressing with a pneumatic press. Natural alcoholic fermentation, controlled temperature < 16°C, Alcoholic and malolactic fermentations in oak barrel (never new oak).

Aging

6 to 9 months in oak barrel

Bottling

Bottling during « fruits day » in the moon-calendar. Bottling in property



Nose: white fruits, pear, almond,
Mouth: dry, round, well-balanced
Drink it now or in next 1 to 3 years

? : Beaujolais Villages blanc appellation covers only 2% of all the Beaujolais area.

