

Carra Bourgogne Blanc Le Soly

Domaine Manoir du Carra

France - Burgundy - Bourgogne Chardonnay

The nose shows step by step fruity, smoky and mineral aromas. A slight oaky hint in the end with a lingering finish: those are typical Chardonnay aromas.

Specifications

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|-------------------------------|---|
| Appellation | Bourgogne Chardonnay |
| Wine Type | White |
| Varietals | 100% Chardonnay |
| Age of Vines | Average 50 years |
| Agricultural Practices | Sustainable |
| Soil type | Clay and Limestone |
| Vinification | <p>Manual harvest of very ripe grapes. Selection of the best grapes on a vibrating sorting table, light pressing. The alcoholic fermentation takes place in cold stainless-steel vats.</p> <p>Ageing is done on fine lees during 3 to 5 months. About 40% of the wine has its alcoholic and malolactic fermentation in oak barrels (new, one, two or three wine barrels) with a weekly "Bâtonnage" (lee stirring) during 6 months. In the end, the wine in the barrels is blended with the wine in vats.</p> <p>The wine is estate bottled.</p> |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 03183 2 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 03183 9 |
| Case Weight | 33 |
| Cases/Pallet | 56 |
| Layers/Pallet | 7 |
| ABV | 13.00% |
| SRP | \$ 25.95 USD 750mL Bottle |