

## 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

<b>Appellation</b>	Bourgogne Chardonnay
<b>Wine Type</b>	White
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	Average 50 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Clay and Limestone
<b>Vinification</b>	<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

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