

Carra Beaujolais Blanc Pierres Dorées

Domaine Manoir du Carra

France - Burgundy - Beaujolais Blanc

The nose shows step by step floral and fruity aromas. A vanilla hint in the end with a lingering finish: those are typical Chardonnay aromas.

Specifications

Appellation	Beaujolais Blanc
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Soil type	Clay and limestone with Marls in its depth
Vinification	<p>Winemaking is adapted in order to enhance Chardonnay aromas.</p> <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 5% 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. At 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

UPC	7 84585 03182 5
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03182 2
Case Weight	17
Cases/Pallet	75
Layers/Pallet	15
ABV	13.00%
SRP	\$ 25.99 USD 750mL Bottle

Reviews and News

2022 Manoir du Carra Beaujolais Blanc Pierres Dorees - 90 PTS - JS