



BEAUJOLAIS BLANC

Beaujolais « Sans bois ni loi » 2020

Appellation: Beaujolais Blanc

Surface under vine for this wine: 0.26 ha

Age of the vines: 15 years old

Soil types: deep clay

Exposure: facing east, on the edge of the Beaujolais and Morgon Cote du Py appellations in Javernières.

Picking: by hand

Harvest date: September 8, 2020

Winemaking: pressing over an extended period of time and traditional (20% destemming)

Maturing period: 7 months in egg shaped cement tanks

Alcohol content: 13 % vol.

Bottling: late May 2021

In the process of obtaining organic certification since 2020

TASTING NOTES

Just next to the Morgon Cote du Py appellation area in Javernières, this Beaujolais blanc is in the same group of parcels used to make the Beaujolais rouge «L'aube à Javernières». First Chardonnay elaborated by the estate, this wine, matured in an egg shaped vat, is fairly round, but equally displays a saline and sapid side, bringing about balance. This is a tasty, floral and full bodied wine.

PRESS REVIEW

- *Guide de la Revue du Vin de France 2020*, 3 stars. Our property is ranked among the «high-class estates, often endowed with fabulous terroirs, must-haves, which through their consistency and excellent standard of production, should figure in the cellar of connoisseurs.”
- *Guide des vins de France 2019 Bettane et Desseave*, boasting 4 stars since 2016: “Four stars identify top quality producers – glories of France’s vineyards.”
- 2nd in the top 10 winemakers in 2018, across all regions.
- 95/100 and 96/100 in 2021 attributed by William Kelley for Morgon Javernières and Morgon Javernières “*Les Impénitents*” in the *Wine advocate* (Robert Parker) – the best rated Beaujolais wines.
- Best tasting score (20/20) in *Bourgogne et Beaujolais aujourd’hui* (May 2021 issue).