

MARY TAYLOR WINE

THINK OUTSIDE THE GRAPE

BEAUJOLAIS BLANC 2023

This Beaujolais Blanc comes from a plot located in the village of Porte des Pierres Dorées. The clay-limestone soil of this southern part of Beaujolais is the ideal terroir for Chardonnay. Sliced apples, almonds and apricots with fresh acidity and tasty stone-fruit notes. Hand harvesting, biodiversity in the vineyards with rows of forest lining the plots, direct pressing, natural yeasts and ageing partly in concrete eggs leads to a wine of beautiful texture.

Vins du Beaujolais

2023

Beaujolais Blanc

appellation d'origine contrôlée

Mis en bouteille par Marine Descombe

Saint-Étienne-des-Oullières

Beaujolais

Produit de France

750 ml

12.5% Alc/Vol

100% Chardonnay

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BEAUJOLAIS BLANC WHITE WINE
MISE EN BOUTEILLE À F-69460 SAINT-ÉTIENNE-DES-OULLIÈRES PAR MARINE DESCOMBE
750 ML / 12.5% ALC BY VOL. / PRODUCT OF FRANCE / CONTAINS SULPHITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



IMPORTED BY MARY TAYLOR WINE, NEW HAVEN, CT

WHITE WINE

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A Mary Taylor Selection



CA CRV

TERROIR

Soil : Clay-limestone soils.

Climate : Temperate climate with favorable sunshine, but with strong variations due to conflicts between oceanic, continental and Mediterranean influences.

Grapes : 100% Chardonnay.

VINIFICATION

Hand harvesting and strict sorting of the clusters in the vineyard and cellar. Direct pressing. Spontaneous fermentation in a thermoregulated stainless steel tank. Aging on fine lees for 15 months in stainless steel tank and concrete egg.

TASTING NOTES

COLOUR : Golden color.

NOSE : Expressive, floral, with a hint of white fruits (apple, pear) and citrus notes.

PALATE : Mineral and fruit-driven notes of green apple and citrus fruit, this wine has great freshness and vibrant acidity.

FOOD MATCHES : Aperitif, andouillette, vegetable curry, goat cheeses.

SERVICE TEMPERATURE : 11 - 13° C