

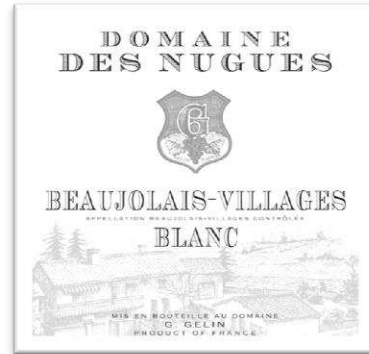
# **DOMAINE DES NUGUES**

## White

### *Beaujolais- Village*

#### **Technical information**

**Country:** France  
**Region:** Burgundy  
**Appellation:** Beaujolais-Village  
**Grape Variety :** 100% Chardonnay  
**Terroir :** Chalky-clayey soils  
**Age of the vines :** young vineyards



#### **Vinification**

Direct pressing, first racking and alcoholic fermentation at 53.6/57.2°F for a month. Second racking at the end of the alcoholic fermentation. Then malolactic fermentation on thin lees. Maturing on lees for 3 or 4 months. Before bottling, the wine is refreshed.

#### **Tasting notes**

White flowers and citrus fruits which give a fine white wine and an exceptional length in mouth.

#### **Best to Drink:**

up to 4 years

#### **Wine pairing:**

It can be enjoyed as aperitif with fish, seafood or goat cheeses