

A great example of what Chardonnay can deliver when treated with care. No artificial make-up in the form of oak treatment required. Delicious!

LAURENT GAUTHIER BEAUJOLAIS VILLAGES
BLANC "LES BOIS" CHARDONNAY



Terroirs Originels brings together a community of 25 vintners who continue to farm their land independently and all share the same passionate integrity to bring out the best authentic expressions of their specific heritage. The notion of conserving terroir is their priority, and its protection is a vested commitment of each estate. Laurent Gauthier is deeply rooted in his hometown Morgon. After all, his family has farmed the vineyards since 1834. Like all his colleagues at Terroirs Originels, Laurent takes great pride in the land that he feels privileged to work and to sustain for generations to follow. Laurent now farms vineyards in the cru appellations of Chiroubles and Morgon along with selected plots for the production of his Beaujolais Villages Rosé, a true delicacy. He takes great pride in bringing out the best in his wines made exclusively with Gamay Noir and displaying the different characteristics it can take on depending on its terroir.



VINIFICATION

Manual harvest, followed by temperature-controlled fermentation in stainless steel. Aged for 6 months on fine lees in large wooden vats.

VITICULTURE

Sustainable farming favoring biodiversity. Laurent Gauthier uses techniques such as putting vines under the grass, clipping the vines for good exposure, plowing the soil in the spring and trellising the vines.

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SKU: 872362

Region	Beaujolais
Classification	Beaujolais Villages
Vintage	2022
Grapes	100% Chardonnay
Soil Composition	Schist, metamorphic rock, clay, and decomposing granite
Vineyard Training	Guyot
Density/Yield	4000 vines per acre
Fermentation	Spontaneous fermentation in stainless steel
Alcohol	13 %
Residual Sugar	.09 g/l
PH	3.7 g/l
TA	2.98 g/l
Free SO2	22 mg/l
Total SO2:	68 mg/l

TASTING NOTES

After a manual harvest, spontaneous fermentation was carried at low temperatures. The wine then rested on fine lees for about six months in large, neutral oak casks. A great example of what Chardonnay can deliver if treated with care. No artificial make-up in the form of oak treatments required. Refreshing and delicious.

PAIRING SUGGESTION

Great choice with summer salads, grilled seafood, poached fish in a citrus/ butter sauce, barbecued and roasted poultry.