



# TRENEL

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## VIN DU BEAUJOLAIS

### BEAUJOLAIS BLANC

**Appellation:**  
AOP Beaujolais

**Grape Variety:**  
Chardonnay

Beaujolais Blanc (white Beaujolais) is an exception in its region, which traditionally produces red wine. However, it has impressed many leading wine critics, who have found that it possesses all the elegance of a fine white wine. It comes from a small number of vineyard plots which, due to their different soils, are conducive to the growing of the Chardonnay grape. Trenal's Beaujolais Blanc comes from 2 plots in the south of the region. The first, a limestone terroir located in the Pierres Dorées area, endows the wine with a lovely tension. The second, a granitic terroir in Montmelas, lends it a touch of minerality. This wonderful blend enables this Beaujolais Blanc to rival the quality of the most prestigious Crus.

**Soil:**  
Primarily clay-limestone with fragments of granitic rock.

**Vinification:**  
After settling, fermentation takes place in stainless steel vats at a controlled temperature of between 16-18°C to bring out the wine's fruity character.  
Aged on the fine lees in stainless steel vats.

**Tasting notes:**

**Appearance:** Lovely pale gold hue.

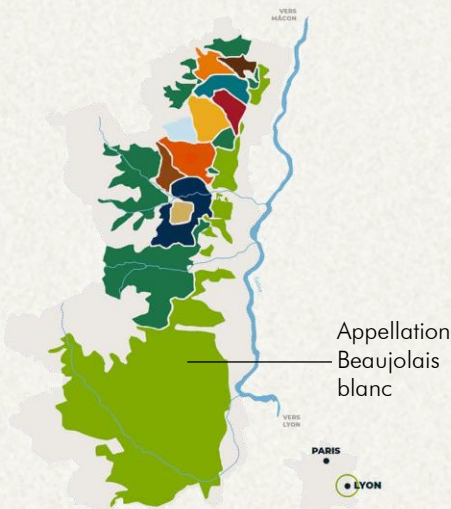
**Nose:** Typical of white Beaujolais, this wine exhales a bouquet in which notes of hawthorn intermingle with stone fruit, such as white peaches and ripe apricots.

**Palate:** Fresh, round and full-bodied with an exotic character.

**Serving suggestion:**

Serve between 10-12°C. Cellar-ageing potential of 2 to 3 years.

**Food wine pairing:** Enjoy with dry goat's cheeses, seafood or steamed cod.



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