CHAUVET FRERES

CHAUVET FRERES BEAUJOLAIS BLANC

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More About
This Wine

TECHNICAL DETAILS

The Estate
Mr. Chauvet was a well-respected winemaker in the 1970's, who shared his expertise and knowledge with other winemakers in the Beaujolais and Mâconnais regions in the southernmost part of Burgundy. After he passed away, his passion and craft are being carried on by the next generation of dedicated winemakers.

Wine Making
After the settling of the juice, fermentations take place in steel tanks with controlled temperature between 16° and 18° C, in order to develop the fruity aromas of the wine. The wine is then aged in stainless steel tanks with no oak influence.

Food Suggestions
Pairs well with rich fish such as salmon and tuna, shellfish, poultry dishes, lean fish, mild and soft cheese, and goat cheese.

TASTING NOTES

This wine has a beautiful golden color and a bouquet of aromas with white peach, apricot and hints of white flowers. It is crisp but also presents a fullness on the palette. This wine is very pleasant, bright and mineral, with a good length.

100% Chardonnay grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 12.5
- Class: White

REVIEWS

Wine Spectator | 86

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