Domaine Guillot - Gonin

TECHNICAL SHEET

Beaujolais Blanc

Les Larmes de Suzanne

Appellation Beaujolais Contrôlée · White wine



ALCOHOL	SERVE AT	CELLARING
12.5% vol.	12 °C	2–3 years

The wine

GRAPE VARIETY	Chardonnay
SOIL	Sandy loam
LOCATION	On the Vavre plateau, facing south-east towards Juliénas
VINEYARD	A young trellised plot, Guyot-pruned
VINIFICATION	Direct pressing
AGEING	12 months in concrete vats

Tasting notes

Colour Pale yellow with bright highlights.

Nose Light and delicate, with aromas of white-fleshed fruit and at times white flowers (acacia).

Palate Round, tender and fresh, with a pleasant finish. A dry white wine.

Food pairing

Aperitif and starters such as seafood or fish puff pastries, as well as all white meats. Also a lovely match for goat's cheese and some red-fruit or exotic-fruit desserts.

4305 Voie Romaine, 69910 Villié-Morgon, France • contact@domaine-guillot-gonin.fr • domaine-guillot-gonin.fr