



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Chardonnay 2023 Beaujolais blanc - 100% Chardonnay



VINTAGE 2023: This year, the grape harvest began on September 4th. The summer was marked by variable weather, alternating between rainy episodes, cooler periods, and heatwaves. Despite the challenges posed by the intense heat, we were able to adapt in order to harvest grapes of fine quality, despite the water shortage. The cooler nights helped preserve the delicate aromas, giving the wines a fruity character and remarkable elegance. Ultimately, the 2023 vintage stands out for its fresh, balanced, and highly refined wines.

TERROIR: Produced from Chardonnay plots on 7 hectares of vineyards with clay-limestone soil in the areas of Pruzilly and Corcelles en Beaujolais.

VINIFICATION AND AGEING: Grapes harvested at optimal ripeness and vinified at a controlled temperature ensure slow fermentation and bring roundness and complexity. Partially aged in oak barrels.

TASTING: It has a light golden color. The first floral nose evolves towards a complex bouquet blending exotic fruit (lychee) and roasted hazelnuts.- Faithful to its Chardonnay grape variety, it delivers chiseled minerality on the palate, rounded by a honeyed texture. It ends with a delicately woody and long-lasting finish—a wine for aging.

FOOD AND WINE PAIRING: Foie gras, grilled fish, poultry.

ALCOHOL DEGREE: 13,5°

