

# LAURENT PERRACHON & FILS

## BEAUJOLAIS BLANC 'TERRE DE LOYSE '

### Story

The Perrachon family settled in Juliéas in 1601 and have been making wine at La Bottière estate since 1877. Today the winery is run by 6th & 7th generation Perrachons, Martine & Laurent, and their sons Maxime & Adrien. They continue the work of their ancestors, with 34 hectares of vines in 7 Beaujolais appellations: Beaujolais Villages, Juliéas, Morgon, Moulin à Vent, Fleurie, Chenas and most recently Saint-Amour. In addition, they make a small amount of wine from the Mâconais, notably Pouilly Fuisée, and Crémant de Bourgogne. Their plans for the future, are to eliminate any use of chemical products, reduce intervention in the vineyards and continue to be ambassadors for Beaujolais Crus and their new parcel focused cuvées.

Farming philosophy : Sustainable farming with organic processes

### Vineyard Information

Grape varieties : 100% Chardonnay

Plot size : 0.78 ha (1.83 acres)

Located in La Chapelle de Guinchay village

Average age of the vines : 35 years

South-East facing with a gentle slope of 6%

Elevation : 260m (855ft)

Soils : Clay-limestone, mostly "Loyse" terroir

#### FARMING PRACTICES

- Training method : Arcure maconnaise – arch pruning
- Ploughing and working the soil between each row
- Severe disbudding
- Cover crops

### Winemaking

- Hand-picked & machine harvested
- Whole cluster
- Light Pneumatic press
- Racking after 24hrs of must settling
- Fermentation : Long fermentation at low temperature between 15-18 °C (59-64 °F)
- Aging : 6 months stainless steel tanks
- Fined : Yes
- Filtration : Yes
- Vegan : Yes

### Tasting notes

Enticing aromas of freshly baked apples, key lime, white flowers and brown butter plume from the glass. On the palate, the wine shows flavors of Bartlett Pear, Golden Delicious apple, walnuts and pie crust. It is textured with lovely energy and lift on the finish.

