

FAMILLE PERRACHON

BOURGOGNE BLANC – VIEILLES VIGNES

BURGUNDY

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 Mâconnais, notably Pouilly Fuisée, Bourgogne Blanc 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 : 5.3ha (13.1 acres)

Location : Two sites, one north of Beaujolais and one southern Mâconnais

Average age of the vines : 35 years

Soils : Limestone, heavy clay from the Jurassic age, schist and sandstone

FARMING PRACTICES

- Training method : Arcure maconnaise – arch pruning
- Ploughing and working the soil between each row
- Green harvest can occur depending on vintage
- Cover crops

Winemaking

- Machine harvested
- Light Pneumatic press
- Racking after 24hrs of cold settling
- Long fermentation at low temperature between 16-20°C (61-68 °F)
- Aging : 6-8 months in stainless steel tanks – aged on the lees
- Full malolactic fermentation
- Fined : Yes
- Filtration : Yes
- Vegan : Yes
- SO2 total : 80ppm

Tasting notes

Fresh and aromatic, with notes of ripe green apple, citrus zest, and a touch of white flower. On the palate, the wine is creamy and smooth, with a refreshing finish. Ideal to pair with seafood, light poultry, or fresh cheeses.

