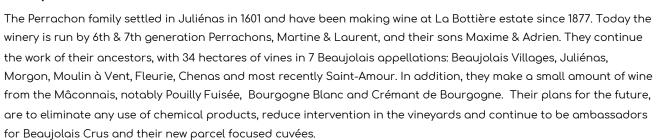
FAMILLE PERRACHON

BOURGOGNE BLANC - VIEILLES VIGNES

Story



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 : YesFiltration : YesVegan : 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.





