

Carra Bourgogne Blanc Le Soly

Domaine Manoir du Carra

France - Burgundy - Bourgogne Chardonnay

The nose shows step by step fruity, smoky and mineral aromas. A slight oaky hint in the end with a lingering finish: those are typical Chardonnay aromas.

Specifications	
Appellation	Bourgogne Chardonnay
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 50 years
Agricultural Practices	Sustainable
Soil type	Clay and Limestone
Vinification	Manual harvest of very ripe grapes. Selection of the best grapes on a vibrating sorting table, light pressing. The alcoholic fermentation takes place in cold stainless-steel vats. Ageing is done on fine lees during 3 to 5 months. About 40% of the wine has its alcoholic and malolactic fermentation in oak barrels (new, one, two or three wine barrels) with a weekly "Bâtonnage" (lee stirring) during 6 months. In the end, the wine in the barrels is blended with the wine in vats. The wine is estate bottled.



Codes, Weights and Measures	
UPC	7 84585 03183 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03183 9
Case Weight	33
Cases/Pallet	56
Layers/Pallet	7
ABV	13.00%
SRP	\$ 25.95 USD 750mL Bottle