

Carra Beaujolais Blanc Pierres Dorées

Domaine Manoir du Carra

France - Burgundy - Beaujolais Blanc

The nose shows step by step floral and fruity aromas. A vanilla hint in the end with a lingering finish: those are typical Chardonnay aromas.

Specifications

Appellation	Beaujolais Blanc
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Soil type	Clay and limestone with Marls in its depth
Vinification	Winemaking is adapted in order to enhance Chardonnay aromas. 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 5% 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. At 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 03182 5
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03182 2
Case Weight	17
Cases/Pallet	75
Layers/Pallet	15
SRP	\$ 25.99 USD 750mL Bottle

Reviews and News

2022 Manoir du Carra Beaujolais Blanc Pierres Dorees - 92 PTS - WE
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2022 Manoir du Carra Beaujolais Blanc Pierres Dorees - 90 PTS - JS
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