

CHÂTEAU DE CORCELLES BEAUJOLAIS BLANC CHARDONNAY

General info

In the heart of Beaujolais, surrounded by the ten famous crus, lies the impressive Château de Corcelles. This medieval fortress, nestled in a wooded area, is an idyllic place at the center of a region rich in winemaking tradition and natural diversity. Overlooking both the mountains and the vast Saône plain, the estate reflects the region's complex geology and biodiversity.

This wine is made from 100% Chardonnay, sourced from vineyards around Château de Corcelles. The limestone-rich soil imparts a subtle minerality that is typical of the region. The grapes are harvested at optimal ripeness and fermented at a controlled temperature. The wine is then aged partly in oak barrels and partly in stainless steel tanks.

Tasting notes

The wine has a light golden color. On the nose, it reveals floral aromas followed by exotic fruit such as lychee and notes of roasted hazelnut. On the palate, it is fresh with a pronounced minerality. The texture is round and smooth, enhanced by a subtle hint of honey. The finish is elegant, lightly oaked, and long-lasting. A wine with aging potential.

Food pairing

Excellent with grilled fish, foie gras, or poultry. Also delightful with dishes featuring creamy sauces or lightly roasted vegetables. The combination of freshness, complexity, and a touch of oak makes this wine highly versatile at the table.

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INFO

Product Number	1254/24	Allergens Egg	No
Country	France	Allergens Milk	No
Area	Beaujolais	Allergens Sulphites	Yes
Color	White	Allergens Gluten	No
Alcohol	12.5	Distilled	No
Residual Sugar	0	Biological	No
Acidity	0	Closure type	Cork
PHScale	0	Case Quantity	6
Volume	0.75	GTIN code bottle	3554533407500
		GTIN code case	13554533407507