Domain de Thulon **Thulon Blanc**



This expression of Chardonnay, a selection from the area named "Les Souzons", benefits from a magnificent granite soil.

" If food represents the body of good living, wine is its spirit." Clifton Adiman



DOMAINE DE THULON



Appellation: AOP Beaujolais Villages Vintage: 2021 Alcohol: 13% Grape varieties: 100% Chardonnay

Terroir: Silty clay and warm granitic ground with South-Eastern exposure.

Vines: Pruned in simple Guyot form / 7000 roots per hectare / Vines carefully treated as controlled culture / Manuel deleafing.

Vinification methods: Harvested by hand / Whole grapes moderately pressed / Cold static racking / 10% fermented in new oak barrels / 90% fermented in stainless steel tanks / No malolactic fermentation.

Maturing: On fine lees / Bottled in the Spring.

Tasting notes:

Beautiful pale yellow with golden reflections.

Delicate association of white flowers and citrus fruits.

Round, ample and generous, a pulpous matter, which gives the impression of biting directly into the grape. Mouth-watering, mixing noble astringency and fine bitterness, with a lovely after-taste of white fruits and hot butter.

Pairing:

For aperitifs, ideal with grilled fishes and seafood...

Recommendations: Serve between 10 and 12°C Aging potential: 3 to 4 years