

Beaujolais Villages Blanc - La Ronze Blanche -

Origin

This Beaujolais-Villages Blanc comes from the plot "Haute Ronze", famous for its Regnié. This cuvée is aromatic and fresh, citrus fruit and delicate honey notes..

From the vines...

Varietal : .

Vineyard area : 2 acres.

Density of plantation : 2500 vines per acre.

Vine Age : 3 years old.

Plot : « Haute Ronze ».

Soil type : Sandy Soil and granite.

Elevation : 320m.

Exposure : South and West.

Farming : Sustainable farming.

Winemaking : Pressed instantly on arrival at the cellar, long fermentation at low temperature (16°C to 18°C). A third vinified in oak barrel..

Aging : A third matured in oak barrels, two-thirds in tank during 4 months..

Practical information

- ★ Fruity and Savory
- ★ **Aging potential**
0 - 5 years
- ★ **Service**
Drink from 11°C



Jean-Michel Dupré
69450 - Les Ardillats - (FRANCE)

... To the glass

Yellow robe with golden tints. The nose is fresh with citrus fruits notes. Delicate honey aromas. The palate is well-balanced.

Food pairings

Pair with oysters, seafood, fishes and cheese (goat).

Jean-Michel DUPRE



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS

« All of these years later I am still hard at work tirelessly and with a great vigor thanks to the passion for a job well done, it's what motivates me everyday.

The particularity of my vineyard is the age of my vines, some of which are centuries old. »

