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## Burgundy White - Chardonnay

Red wine - 13.5% vol. – 750 ml - Vines from 40 to 70 years old.

Annual production: 3,600 bottles approximately

Varietal: 100% Chardonnay

Production area: 0.56 hectares

Exhibition : North

Location: (terroir) Côte de Besset in the town of Saint Veran

Sol: Sol clay-granitic

yield: 55 hl/hectare (9000 vines/ha)

Traditional vinification direct pressing with alcoholic fermentation at 18°C

We seek to produce the best of each of our appellations according to the climatic characteristics of the vintage. Our primary objective lies in obtaining local wines that best characterize our protected designations of origin.

Our plots are harvested manually. Our Chardonnay grapes are pressed on arrival at the cellar in a pneumatic press. The Mutton is then cooled to 8°C to obtain effective settling for the separation of the buds. The alcoholic fermentation takes place at temperatures of 16 to 20°C the more it advances. Malolactic fermentation is carried out and the wine aged for 9 months in stainless steel vats before bottling.

Winemaker's tasting: A white wine of a mineral nature with aromas of peach, pear and white flowers. A traditional Chardonnay aged in stainless steel to obtain a white wine typical of the Maconnais which will reflect pleasure through the purity of the fruit and elegance.

[Contact us](#)[Make an appointment](#)

By *Arnaud Briday*



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*Alcohol abuse is dangerous for health. Know how to consume in moderation*

*Beaujolais*

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