

## UNISSON - WHITE BEAUJOLAIS VILLAGES AOP-

### HARVEST:

We pick our grapes by hand.

### GRAPE VARIETY:

100% CHARDONNAY

### TERROIR:

The Terroir is granitic sand over clay. The vines were planted in 2014.

### VINIFICATION:

We press the grapes as soon as they arrive. We vat the juice. Fermentation is with indigenous yeast. We keep the temperature below 18°C. Our white does both alcoholic and malo-lactic fermentations.

### MATURING:

We mature the wine in vats. Around 7 months.

### BOTTLING:

Bottling is in the spring following the harvest. We filter very lightly. We bottle with the lunar calendar. We only use a very small amount of sulphur on bottling to protect the wine from oxidation.

### HOW THIS CUVÉE GOT ITS NAME:

In music, Unisson is a perfect balance.

### PERSONALITY:

A refined and fresh wine with aromas and flavours of citrus and blossom, as well as white fleshed fruit like ripe pear and peach, finishing with a touch of butter. Very long and balanced. Serve as an aperitif and right through a meal. We enjoy a mixed salad, sole meunière, goat's cheese and orange flower brioche.