

CHÂTEAU DE PRAVINS 2014

BEAUJOLAIS-VILLAGES BLANC AOP



TERROIR

The soil is loamy, silty and sandy on a marly-calcareous bedrock. Because of the systematic tillage practice, the roots can reach deep into the soil and so can get the full benefit from Pravins' terroir.

VINTAGE

This Beaujolais-Villages Blanc is made of Chardonnay 2014. The harvest was picked in full ripeness (12/09/2014) and produced a rich and concentrated grape must.

GRAPE VARIETY

Chardonnay.

WINEMAKING METHOD

The grape bunches are pressed immediately after handpicking. Then the must is cold settled.

Alcohol and malolactic fermentations give intense and fruity aromas.

The alcohol content of the wine at 13° is obtained by natural sugars.

WINE TASTING

A bright yellow robe leaning towards gold.

The nose is clean, aromatic, intense with pineapple and candied fruit, blended with floral scents.

On the palate, the attack is round, soft and mellow.

These sensations are followed by a good volume and continue to a slight liveliness which wakes up the wine on the finish.

This Beaujolais-Villages Blanc reveals an harmonious balance between powerful aromas and a smooth mouth.

WINE AND FOOD PAIRING

Suggestions : This wine might be a gourmet introduction to aperitif with cheese.

This Beaujolais-Villages blanc is the ideal accompaniment for sushi or fish with lemon butter sauce, will harmonize with hard cheese. The aromas are made to be appreciated with chocolate desserts, a simple cube of quince paste.

STORAGE AND SERVICE

Enjoy right now or cellar up to 2 years.

Store away from light in a calm and fresh place at a constant temperature from 53.6°F to 60.8°F. Relish between 9/11°C (48/51°F), at room temperature.



CHÂTEAU de PRAVINS

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