



## White Beaujolais Villages AOC

*Cuvée Claudia, vivacity and finesse*

**Grape variety:** Chardonnay

**Vineyard:**

A 0.45 hectare (1.11 acre) plot at the lower end of Régnié.  
Lightly sloping, northeast facing plot 250 metres above sea level. Stony, clayey soil over old alluvium.  
Plot planted in 2009 at a density of 8000 vines per hectare.  
Simple Guyot pruning.

Maximum production, 4000 bottles per vintage.

**Vinification:**

Direct pressing, cold static clarification.  
Fermentation temperature 18 to 20°C (64 to 68°F)  
Malo-lactic fermentation depending on the vintage  
6 month vat maturing

**Tasting notes:**

Light gold robe.  
Citrus and blossom aromas at the fore.  
Full, fresh mouthfeel with great length.  
Enjoy in its youth.  
Serve at between 12 and 14°C (53 and 57°F).

**Food and wine pairings:**

For an apéritif, with shellfish. With fish in sauce, blue and goat's cheeses.  
Our suggestions: a platter of oysters, pike in white butter sauce, courgette and fresh goat's cheese quiche.



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