

# Dominique Piron

## TECHNICAL INFORMATION SHEET



**Wine name** Beaujolais Blanc

**Vintage** 2010

**Appellation** Beaujolais Blanc

**Origin of grapes** 100% Chardonnay

**Size of vineyard** 1Ha50

**Treatments in vineyard** Sustainable agriculture

**Farming techniques** Sustainable agriculture

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**Date of harvest** End of September

**Method of harvest** Manual

**Method of pressing** Pneumatic press

**Fermentation vessel** Stainless steel

**Malolactic fermentation** 50%

**Period of contact with fine lees** 3 months

**Yeasts** no

**Vinification method** Cold Temperature

**Filtration and fining methods** Kieselghur + Cartridges

**pH Level** 3.4

**Alcohol** 12.50%

**Residual sugar** no

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**Time of ageing** No barrels

**Number of bottles produced** 13,000

### Tasting Notes

Expressive nose, notes of white peach, citrus and linden flowers, nice follow through, clean and crisp, very well balanced with good vivacity.

### Vintage Notes

2010 is an excellent classic vintage in Beaujolais. Wines are aromatic and crisp, showing lots of fruit and complexity and are well balanced.