



**MOMMESSIN**  
FONDÉE EN 1865

*Les Grandes Mises*

# BEAUJOLAIS BLANC

2018

## HISTORY

Although tradition has it that Beaujolais is a region of red wine production, some plots, thanks to the different textures of their sub-soils, allow the successful blooming of the Chardonnay grape variety.

## TERROIR

The soils are mainly composed of limestone and clay interspersed with sandy granite veins.

They are situated on the border between the granite slopes and the former bed of the Saône River. The Chardonnay vines are fed by the river's more recent sediments, and soil deposits that date back to Hercynian period lend them a gentle trace of minerality.

## VINE & SOIL

Grape variety: Chardonnay

From a grass vineyard of 10ha 50, rigorously selected by the partner-grower. The plots crashed on the plateau, benefit from all the orientations.

Age of the vines: 30 years

Yield: 50 hectolitres per hectare



# GRAND BEAUJOLAIS

[www.mommessin.fr](http://www.mommessin.fr)



**MOMMESSIN**  
FONDÉE EN 1865

*Les Grandes Mises*

# BEAUJOLAIS BLANC

2018

**Bottled in July 2019: 4 490 bottles in total**

## HARVEST

Handpicked 3 September 2018.

## VINIFICATION & AGEING

Reception of the grapes by our partner-grower. They are pressed, and musts are settling under control temperature. Then engages the fermentation maintained at low temperature (18-20°C).

A short ageing takes place in stainless steel tanks during 6 months, which aids the preservation of the wine's minerality, purity of fruit and crisp acidity.

Bottling in July 2019

4 490 bottles in total.

## WINE

With a beautiful pale and brilliant straw yellow in colour, the nose offers intense hints of white flowers and light aromas of exotic fruits, pear and peach. The mouth is round and balanced, presenting a beautiful minerality, notes of litchi with lovely flavours of citrus and a lively finish.

A fine Beaujolais Blanc

## SERVING AND AGEING POTENTIAL

This Beaujolais is a wine that is designed to be enjoyed in its youth. It can also keep for several years. Perfect match as an aperitif or throughout a meal with a grilled prawns, ripened cheeses – Comté 12 mois -.

Best served **decanted** and enjoyed quite cool, between 12° and 14° C, to discover its elegance and complexity.



GRAND BEAUJOLAIS

[www.mommessin.fr](http://www.mommessin.fr)