



Vignobles de Bourgogne

BRUNOLAFON
wine selection

Burgundy, Jean Philippe Guillot, AOC Beaujolais, Blanc

AOC Beaujolais, Beaujolais, France

Corinne and Jean-Philippe practice integrated farming on 35ha of vines in several Beaujolais appellations. From the vine to your table, each plays his part in the adventure: Corinne in total harmony with nature and Jean-Philippe fulfilled in human relations. A constant passion: Care, patience and attention are their watchwords.



PRESENTATION

Since the beginning of the 19th century, they have offered exclusively Domaine Guillot Gonin wines. 5 generations have succeeded one another on the estate since 1805, each one contributing its stone to the edifice.

LOCATION

Located on the Vavre plateau facing south-east, opposite Juliéna.

TERROIR

sandy loam

IN THE VINEYARD

From a young plot trained in Guyot pruning.

WINEMAKING

Traditional thermoregulated semi-carbonic

AGEING

12 months in cement vats

VARIETAL

Chardonnay 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F 12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Our Beaujolais Blanc surprises with its lightness and finesse, revealing aromas of white-fleshed fruit, sometimes white flowers (acacia), and a full mouthfeel with a pleasant finish. Tender and fresh, our white Beaujolais is a dry wine.

FOOD PAIRINGS

Aperitif, seafood or fish puff pastries, but also all white meats. It also goes well with goat's cheese and certain red or exotic fruit desserts.

