



# FAMILLE TROUILLET

AOP Beaujolais  
White

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Domaine Trouillet Lebeau, located in Solutré-Pouilly in the southern part of Burgundy, was founded in the early 20th century. Today, it is managed by Marie-Agnès Trouillet and her son William, the fifth generation of the family. With 19.5 hectares under sustainable farming, the estate covers nearly all the major appellations of the Mâconnais: Pouilly-Fuissé, Saint-Véran, Mâcon-Solutré, and Viré-Clessé. The vines are meticulously tended, with ploughing and natural grass cover to encourage biodiversity and microbial life in the soils. In the cellar, fermentations rely exclusively on indigenous yeasts, and the wines are aged on fine lees in vats or barrels, depending on the potential of each cuvée. Dominated by Chardonnay, the wines show remarkable aromatic richness, blending white fruit, floral notes, and a touch of minerality, all within a broad and persistent palate. The estate's hallmark lies in its constant pursuit of balance between structure and tension a true expression of the authenticity of Burgundian Chardonnay.

## VARIETAL

Chardonnay 100%

## LOCATION

"Les Reines de la Jacarde" is a refined Beaujolais Blanc cuvée produced by Famille Trouillet, from vineyards nestled in the heart of the Beaujolais AOP region. This wine expresses a clear vision: crafting a terroir-driven white wine, both aromatic and structured, offering a Burgundian take on freshness and precision in a lesser-known style of Beaujolais.

Age of vines: 40 years old

## TERROIR

The vines are rooted in deep, well-drained soils composed of sand, clay, and traces of limestone, which promote both balanced ripeness and mineral finesse. With a southeast exposure, the plots benefit from optimal sunlight, helping to develop a delicate aromatic expression while preserving natural acidity. Vine density reaches 10,000 vines/ha, and pruning is done using the Guyot method.

## IN THE VINEYARD

Viticultural practices aim to respect the natural balance of the vine and its environment. The work is meticulous, with yield management designed to promote flavor concentration. Depending on the plot, harvests are done manually or mechanically, always at optimal ripeness. No herbicides are used, and soil work is done with care, fostering a healthy, living vineyard.

## HARVEST

Grapes are harvested at their peak maturity to balance natural acidity and aromatic intensity. Meticulous sorting ensures that only the healthiest, most expressive bunches make it to the press. The goal is to preserve the vibrancy and finesse of the fruit, essential for crafting a fresh and structured white wine.

## WINEMAKING

The winemaking process is low-intervention and precision-driven. Grapes are gently pressed, with no extended skin contact, to avoid bitterness or excessive extraction. Fermentation takes place at low temperatures in stainless steel tanks to enhance aromatic clarity and retain freshness. No additives are used, keeping the expression pure and natural.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



# FAMILLE TROUILLET

AOP Beaujolais  
White

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## AGEING

Ageing is done exclusively in stainless steel tanks for 6 to 8 months, without oak influence, to maintain the wine's natural energy, fruit brightness, and tension. Bottling is carried out with light filtration, without fining, preserving the wine's integrity and texture.

## SERVING

Serving temperature: 10°C to 12°C (50–54°F), in tulip-shaped white wine glasses to highlight aromas.

Ageing potential: best enjoyed within 2 to 4 years of the vintage to fully appreciate its freshness and fruit-driven profile.

## AGEING POTENTIAL

2 to 3 years

## TASTING

The wine opens with a pale, bright hue, revealing green highlights and youthful clarity. The nose is expressive, showing a blend of white flowers (acacia, hawthorn), citrus zest, and hints of pear and fresh apple. On the palate, it delivers crisp acidity, with a light yet well-defined texture. The fruit unfolds with purity, while a subtle mineral backbone brings structure and length. The finish is clean, vibrant, and mouthwatering.

## FOOD PAIRINGS

This Beaujolais Blanc pairs beautifully with elegant, seasonal cuisine. Try it with a pan-seared sea bass, drizzled with lemon-herb butter, alongside a spring asparagus risotto. The wine's citrusy edge and mineral frame enhance the delicacy of the fish, while the roundness of the risotto finds harmony with its supple texture. A bright, gastronomic pairing that showcases the wine's energy and finesse.