



**CLOS CACHET**  
the finest French wines

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# DOMAINE DE BEL-AIR

## Beaujolais Blanc

### 2022

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**Provenance:**

North part of Beaujolais

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Seafood, scallops, goat cheese,  
white fish and also mild  
charcuterie

04

**Serving:**

Temperature: 11°C

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**Vineyard Cultivation:**

Domaine de Bel-Air, owned and operated by Jean-Marc Lafont, produces Beaujolais wines of great finesse. It is indeed Jean-Marc's exemplary work in his ideally-located vineyards that is the key to these magnificent wines. The vineyard is located at the border of Burgundy where one finds clay and limestone soils; ideal for Chardonnay.



**Vinification:**

The grapes are harvested by hand then brought to the winery where the healthiest grapes are selected. After being gently pressed, the must is pumped into a stainless-steel vat to ferment. After eight months of maturation in the vat, the wine is bottled.



**Tasting Notes:**

With its ripe pear and white flower character, this stands out in the field of white Beaujolais, showcasing a warmer side of the chardonnay grape to the norm. Very good balance of creaminess and fine tannin on the palate. No so long, but smooth at the finish. Drink now 90pts - James Suckling.



**Soil Type:**

Limestone and Clay



**Method:**

High Environmental Value, Organic

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**Clos Cachet**

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**Trade Portal**

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