



Since 1865, the spirit of Mommessin has consisted of a Beaujolais soul and a Burgundian heart that define a style that is fruity, powerful and very close to its roots. The Mommessin spirit stands out for the alliance of two winegrowing regions - Burgundy and the Beaujolais, two cultures that make our wines distinctive and appealing.

Origins

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. Created in 1937, the Beaujolais white has two birthplaces: Villefranche in the Rhône and the canton of La Chapelle de Guinchay in the Saône-et-Loire.

Grape varietal

100% Chardonnay.



Terroir

Parcels of our Beaujolais blanc are situated in the village of Saint-Amour, (Rhône) and on the 'plateau du bois de Loyse', in the village of La Chapelle de Guinchay near Beaujolais, in Saône-et-Loire. 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.

Age of Vines: 30 years

Yield: 50 hectolitres per hectare

Plots: From a grass vineyard of 10ha50, rigorously selected by the partner-grower. The plots crashed on the plateau, benefit from all the orientations.

Vinification and maturing

The Chardonnay grapes were handpicked on September 2021, the 15th.

They were then pressed, and musts were then settled under control temperature before the fermentation which occurred at low temperature (18-20°C. / 64-68°F.).

A short ageing (6 months) took place in stainless steel tanks to preserve the wine's minerality, purity of fruit and crisp acidity.



Food and wine pairing

Perfect match as an aperitif or throughout a meal with fish, goat cheeses, oysters.



Tasting notes

The wine shows a beautiful pale yellow and crystalline colour.

The nose offers intense aromas of white flowers with light notes of exotic fruits.

The mouth is surprising, offering a fantastic minerality together with a perfect balance between roundness and acidity. A beautiful white Beaujolais !

Serving suggestions

Best served decanted and enjoyed quite cool, between 12° and 14° C. (54-57°F) to discover its elegance and complexity.

Ageing potential

This Beaujolais is a wine that is designed to be enjoyed in its youth. It can also keep for up to 6 years.

Vintage : 2021

A very small harvest but a success !

The harvest 2021 was spread out over three weeks and finished around October 6th in vineyards with later ripening.

First tastings revealed very fruity, fine, elegant, flattering and soft wines.