

# Domaine Louis-Claude Desvignes Beaujolais "Sans Bois ni Loi" white 2020



Product price:

**€90.00**

Product features:

Area: BEAUJOLAIS

Winemaker: Claude-Emmanuelle et Louis-Benoît Desvignes

Vintage: 2020

Appellation: Beaujolais

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: chardonnay

Alcool: 13

## Product short description:

The first cuvée from the domaine in white. There are only a few bottles available, to be enjoyed immediately for instant pleasure, although these chardonnays (aged for 7 months in cement eggs) will withstand a few years (2-3 years?) in the cellar.

## Product description:

**PRESENTATION OF DOMAINE DESVIGNES**  
**+ ALL ITS OTHER WINES IN STOCK**

comments on this

**Domaine Louis-Claude Desvignes Beaujolais "Sans Bois ni Loi" dry white 2020**

**Technical sheet written by the domaine :**

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**Appellation** : Beaujolais Blanc

**Vineyard area for this cuvée** : 0.26 Ha

**Age of the Vines** : 15 years

**Soil Type** : Deep clay.

**Exposure** : East at the edge of the Beaujolais and Morgon Côte du Py appellation in Javernières

**Harvest** : manual

**Vinification** : Long and Traditional pressing 20% destemming.

**Time spent in tanks** : 7 months in concrete egg.

**Comment from the domaine Louis-Claude Desvignes:** At the edge of the Morgon Côte du Py appellation in Javernières, this Beaujolais white is in the same parcel as the Beaujolais Rouge "L'aube à Javernières". The first cuvée of Chardonnay in the history of the domaine, it is a wine aged in concrete egg, with a certain roundness but also a saline and savory side that brings balance. It is a gourmet, full, and floral wine.