

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

White Side of the Moon 2021 (12,5%)

AOC Beaujolais

Grappe: Chardonnay

Soils : Granit

Viticulture : 60 years old vines
in biodynamic culture

Wine making : Aged in oak barrels (20%) and stainless steel egg, no filtration, a small amount of sulfite is being added before bottling.

Total sulfites: 24 mg/l

Tasting: A gastronomic white wine, rich and smooth with some tropical aromas. It goes very well with fish and white meat, especially if you serve it with a cream based sauce. His smoothness will pair the cream but his great freshness will also bring some balance to the dish.

2021 Vintage: This third vintage will remain a year etched in our memories due to the difficult climatic conditions: spring frost (17.6°F, during three nights at the beginning of April), hail in June, constant rain from June to July, which resulted in mildew more present than ever. With modesty and motivation, we fought against all odds to make a small harvest (15 hl/ha), but one of good quality. Fortunately, the beautiful month of September allowed us to reach the desired alcoholic and phenolic maturities. The resulting wines clearly reflect the vintage, marked by a distinctive freshness.



