

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

White Side of the Moon 2020 (13%)

AOC Beaujolais

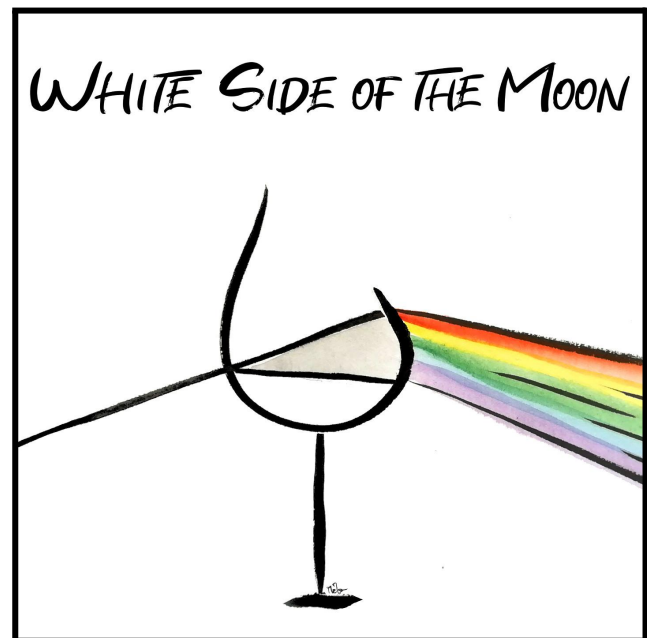
Grappe: Chardonnay

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: 17 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.

2020 Vintage: For this second vintage, the harvest was more abundant and of good quality. No frost or hail, unlike the first vintage in 2019. Very few treatments were carried out because the stress of disease in the vineyards was low. The last rain before the harvest (30 mm around August 20th) greatly contributed to the balance of the wine.

