

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

White Side of the Moon 2019 (%)

AOC Beaujolais

Grappe: Chardonnay

Soils : Granit

Viticulture : 60 years old vines
in biodynamic culture

White Side of the Moon



Wine making : Aged in oak barrels (25%) and stainless steel tank, no filtration, a small amount of sulfite is being added before bottling.

Total sulfites: 14 mg/l

Tasting: A gastronomic white wine, rich and smooth with some tropical aromas. It goes very well with fish and white meat, specially 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.

2019: We haven't been spared by the weather for our first vintage. With the spring frosts and the hail of August, we lost 50% of our harvest. Luckily, the remaining half is of good quality. Enjoy!

