

Château de Pizay

Beaujolais Blanc

Morgon

Morgon "Les Sybarites"

Morgon "La Centenaire"

CHÂTEAU
DE PIZAY

Beaujolais Blanc

2021

Château de Pizay is one of the oldest and most famous estates of the Beaujolais region. Since the Middle Ages the fine wines of the Château de Pizay have been appreciated by Gamay-lovers across the world. The oldest records date to 1030. As an appellation, Beaujolais Blanc makes up less than 5% of total Beaujolais production. Estates often tended a reserve vineyard planted with Chardonnay, and the wine from this adorned the high table. **A rare treasure in the Beaujolais region**, Beaujolais Blanc could be seen as the hidden face of the Pizay vineyard, the Château's pearl. The 2021 Beaujolais Blanc has enticing aromas of peach and melon and is a quintessential food wine, ready to partner with everything from seafood to Bresse chicken with mushroom sauce.

Region: Beaujolais, France

Appellation: Beaujolais

Vine Age: 57 Years

Varietals: Chardonnay

Soil Type: Sandy granite, silt

Alcohol: 12.5%

Closure: DIAM Cork

UPC: # 641895197200

Size: 750 mL; 375 mL

Vinification: Winemaking combines tradition with the use of pneumatic press, stainless steel, 10 day fermentation. Matured 6 months - 70% vat ; 30% barrels

Tasting Notes: Soft and graceful with notes of peach and melon. Mild acidity and medium body make it a perfect pairing for more delicate meals.

Food Pairing: Delicious with chicken alfredo, salty white fish in cream sauce, Dungeness crab or a slice of Camembert.

"Softly textured, creamy white wine with attractive peach and melon flavors" - Wine Enthusiast

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