

Château Moulin Favre

Cuvée Alexis



VINTAGE	2022
REGION	Beaujolais
APPELLATION	Beaujolais Blanc
VARIETAL	100% Chardonnay
ALCOHOL	13%
TERROIR	Limestone clay soils
INFO	17 Ha. (42 acres) total vineyard & 1.5 Ha. (3.7 acres) devoted to Beaujolais Blanc "Cuvée Alexis" 100% hand harvested Low temperature fermentation (60 degrees F) in thermo-regulated stainless steel tanks Ageing in tanks

Sustainable Agriculture Practices - HVE
3 farm certified having high environmental value - Terra Vitis

From the Estate:

"Located on the hillside of Combiaty, like a belvedere perched in the middle of the vineyards, heart of BEAUJOLAIS, our 17 hectares estate represents the 6th generation of winegrowers in the family whose know-how has been the only heritage ; Artisans of the vine, it is a real passion that drives us, from working the vines to marketing our wines in France and abroad. The Estate now offers 6 of the 10 Crus of Beaujolais, Chardonnay and sparkling wines. All wines have the high environmental value certification.

It is undoubtedly in our vines, on our hillsides that we intensely have this unique feeling of being at the service of each of our vines. From pruning, hard work of 4 months, to working the soil, planting or even harvesting, manual work with several knowledges, makes our job rich and diverse.

The harvest is 100% manual. The particularity of our Domaine is the destemming of a harvest with an optimal phenolic maturity to obtain round and silky tannins. For Chardonnay, it is the control of (low) temperatures that guides our vinification."

More to come

Tasting Notes:

Fresh citrus aromas lift from the glass, then more ripe pear and apples. Round mouthfeel at first with sunny fruit and light florals. Silky and flowing to a slight pithiness and finishing all the way back to riper citrus.

Food Pairing:

Perfect for grilled fish, or as an aperitif!

Press Review:

Soon to come