

Château Moulin Favre

Bourgogne Blanc « Fleur de Lys »



VINTAGE	2023
REGION	Bourgogne
APPELLATION	Bourgogne Blanc
VARIETAL	100% Chardonnay
ALCOHOL	13.5%
TERROIR	Limestone-clay
INFO	17 Ha. (42 acres) total vineyard & 1.5 Ha. (3.7 acres) devoted to Bourgogne Blanc "Fleur de Lys" 100% hand harvested Low temperature fermentation (60 degrees F) in in thermos-regulated stainless steel tanks - Ageing in tanks and 1/3 in oak barrels from the Tronçais forest.

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:

Bright, ripe and opulent nose, that pulls us right in with citrus, almond notes and floral highlights. Powerful and vivaciously expressive on the first sip, with lemon, white flowers & acacia, round at first and then finishing bright & long, all fully balanced

Food Pairing:

Fish and shellfish, salads and appetizers.

Press Review:

Soon to come