



Grapes

100% Chardonnay

Region/Appellation

Beaujolais

Alcohol by volume

12.5%

Residual Sugar

less than 2 g/l

pH

3.47

Total Acidity

5.43363 g/l

Tasting Guide



Tasting note printed

04/10/2025

Beaujolais Blanc Clos de Loyse 2024 6x75cl

Winemaker Notes

Clos de Loyse is fruity with a mellow but structured texture and hints of sweet spices. It will pair well with roasted poultry, pasta with mushroom and cream, roasted turkey, white fish, sea-food and most cheeses.

Vineyard

This 10 hectares walled parcel near a Castle of medieval origin, was the land of the Lords of Loyse until 1643, when Chartreux monks took over and cultivated white grapevines there until 1793 (French Revolution).

Winemaking

During its maturation the wine will remain protected from oxidation by some lees stirring. The blend and bottling will take place after 8 to 9 months, at the end of spring.

Vintage

The 2024 Beaujolais vintage is characterised by unexpected conditions. A mild winter allowed for an early start, but frequent rainfall affected growth and flowering. Several hailstorms affected some plots, notably the Clos de Loyse (Chardonnay), but the warmth of July and August allowed for good ripeness.

Food match

Chicken and mushroom stroganoff or grilled fish.

