Wijnfiche

Domaine Melinon - Beaujolais Blanc | Beaujolais
France (BEAUJOLAIS) — 2024

Domain

Famille Mélinon

Founded in the 18th century and passed down from generation to generation, this family estate embodies the very essence of Beaujolais. It is located in the charming lieu-dit Saint-Joseph in the village of Villié-Morgon. As the heritage of eight generations, the Melinon estate continues a centuries-old expertise and offers a diverse range of wines. The estate covers 18 hectares, of which 8 hectares are dedicated to the Morgon cru. It includes 1 hectare of white grape varieties and 17 hectares planted with red varieties. Today, it is run by Gaétan Melinon, a young winemaker just under 30 years old, with a degree in viticulture and oenology, who combines tradition with modern expertise.

Vinification

Hand-harvested grapes. Fermentation with indigenous yeasts. Part of the wine is vinified in oak barrels, while the remainder is fermented in tanks. The wine is then aged on its lees to enhance complexity and texture.

Taste

Bright yellow color. On the nose, aromas of white flowers and nectar, accompanied by pear and citrus fruits. The palate is round, full-bodied and harmonious, with a pleasant freshness, a long finish, and a rich expression of fruit.

Food pairing

Poultry - chicken, grilled | Risotto | Pasta | Fish - in papilotte | Salad with warm goat cheese

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Sustainable/HVE
Storage (years): + 3-5
Serving temperature: 10-12 °C
Taste profile: Round smooth

