



Vignerons de Bel-Air

Coteaux Bourguignons

Clear straw yellow color. Flattering and delicate white flowers and citrus aromas. Palate is round and rich, well-structured and fresh.

Chardonnay 100%

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Coteaux Bourguignons AOC

Vineyard

Sustainably grown and hand harvested from vines of 10 years old with southeast exposure on soils of granite, clay and schist.

Vinification

Harvested by hand with selective picking in the vineyards. Ageing in stainless steel tanks for 5 months.

Pairing

Goes well as an aperitif, with fish courses or white meats, cheeses, puff pastry with goat cheese.

Serving

Best served at 50-54°F. Drink within 2-3 years.



The story of the Vignerons de Bel Air began in 1929 at the dawn of the Great Depression, when a handful of winemakers in Beaujolais joined forces to resist the economic storm. Now, with 250 members growing within all ten cru appellations, the Bel Air winery holds firm to the tough and dynamic core it was founded upon. We bring you the "clochet" or clocktower series of crus, with the steeple of each of the cru village churches featured on the label. Each of these wines offer the characteristics that the region is known for, beautiful fruit expression, finesse, balance and complexity of terroir.