



Domaine de la Couvette Beaujolais Blanc, France, 2022

Producer Profile

Gautier Marion is the fifth generation of the family to manage Domaine de la Couvette, tucked into the gently undulating countryside of Southern Beaujolais.

If you could picture what a quintessentially small French producer should look like then Gautier's property would come very close. He takes great pride in making wines in the traditional carbonic macerated style using his trusty, old concrete vats, which he uses to age the wines as well. Respecting not only the winemaking traditions, but also their 11 hectares of land and the vines that are up to 50 years old, they demonstrate their commitment by making a fully organic Beaujolais - which is full of ripe red fruit, spicy, earthy notes and a lovely smooth minerality.



Viticulture

Not too far from the city of Lyon, in the village of Bully, Gautier, who is the 5th generation winemaker works to produce a wine respectful of tradition and the environment.

Winemaking

After a manual harvest, the grapes undergo a traditional cold vinification then fermented and aged in tank.

Tasting Note

Light yellow in colour the wine has a fruity, floral and mineral nose, and citrus notes. An elegant subtle Chardonnay that is supple, balanced and delightfully fruity.

Food Matching

Seafood, chicken, and fish such as tuna, anchovy, mullet, sole, salmon ... and dishes with cheeses like saint-nectaire, roquefort or parmesan.

Product code: 1545

Technical Details

Varieties:

Chardonnay 100%



ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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