

## Dominique Cornin Beaujolais Blanc Les Salonnières

### ABOUT THE ESTATE

- Dominique Cornin founded his eponymous estate in 1993, and has since passed the reins on to his son, Romain, who studied winemaking in the U.S and New Zealand, as well as in the Mâcon.
- With holdings of 12.5 ha across multiple appellations, the estate celebrates the different terroirs of each individual site.
- Many of the plots have very old vines, some more than a century old.
- The estate has been certified organic since 2003 and currently practices biodynamic farming methods.
- These wines are a celebration of the Mâcon, highlighting the unique microclimates and soils. They show purity, finesse, and elegance.

### APPELLATION

Beaujolais Blanc

### SUB-REGION

Beaujolais

### GRAPE VARIETY

100% Chardonnay

### FARMING

Sustainable, Organic (Ecocert), Biodynamic, Vegan

### SOIL

Clay

### VINEYARDS & VITICULTURE

From vineyards south of the winery in neighboring Beaujolais, just across the road from Saint-Véran. The vineyards were planted between 1990 and 1993. Vines are Guyot trained.

### HARVEST & VINIFICATION

Hand harvested. Fermented in thermoregulated tanks. The wine continues to age in these tanks for ten months before bottling. No fining.

### ALCOHOL BY VOLUME

13.0

### PACK SIZE

12x750mL

