

## TERROIR

Beaujolais  
grape variety: Gamay  
Soil: Clay and limestone

## VINIFICATION

Hand harvest with picking out of grape. Complete grape vatting in semi open vat. Pumping-over, short vatting time (12 to 15 days), controlled temperatures between 22 to 25°C, pneumatic pressing.

## AGEING

Ageing on fine lees during 8 to 11 months in stainless steel tanks.



## TASTING

### COLOR

Beautiful cherry red robe

### NOSE

Very expressive nose with cranberry and blackcurrent notes

### MOUTH

Frank attack, fresh and fruity flavour of red fruit. Supple tannins and long finish, well balance wine

---

## WINES & FOOD PAIRING

This wine can be matched with cooked pork meat or kidneys  
Temperature of service: 12 - 14 °C