

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