

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

Crimson red color with purple tints

NOSE

Fine and fruity nose (strawberry)
mixed with floral notes (rose)

MOUTH

Frank attack. Very fresh and fruity,
red fresh fruit aromas.

WINES & FOOD PAIRING

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