

## 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 on stainless steel tanks.



## TASTING

### COLOR

Crimson red color with purple tints.

### NOSE

Intense and complex nose with mature fruit aromas and a very pleasant raspberry note

### MOUTH

Warm, pleasant and full mouth with strawberry notes. Very fresh final

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## WINES & FOOD PAIRING

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