

## TERROIR

Beaujolais  
grape variety: Gamay  
Soil: Clay and limestone

## VINIFICATION

Hand harvest with picking out of the grapes. 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

Quite deep and dark crimson color

### NOSE

Full mixing floral and fruity flavours (rose, iris, morello cherry, raspberry).

### MOUTH

Frank attack, full red fresh fruit aromas. Well balance and smooth mouth. Fresh and pleasant final

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## WINES & FOOD PAIRING

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