

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 for 8 months in 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

Pleasant mouth full with strawberry notes. Clean and fresh finish.

WINES & FOOD PAIRING

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