

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

WINES & FOOD PAIRING

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