

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), control temperature between 22 to 25°C, pneumatic pressing.

AGEING

This wine is matured during 8 to 11 months
30% of the wine aged in 1 or 2 wines oak barrels, on fine lees.
70% aged in stainless steel tanks on fine lees.



TASTING

COLOR

Brilliant red color with cherry red tints

NOSE

Fresh grape, red fruit and cherry stone aromas. Mineral tinge

MOUTH

Very well balance with structuring and suple tannins.
Round and aromatic mouth, long finish

WINES & FOOD PAIRING

This wine can be matched with roasted pork ribs or hot sausage.
Temperature of service: 12 - 14 °C