

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 ages during 8 to 11 month for 30% in oak barrels of one or two wines, and 70% in stainless steel tanks, both on fine lees.

**TASTING****COLOR**

Dark red robe color with garnet-red tints

NOSE

Fruity and complexe nose (blackberry, blackcurrent, strawberry...)

MOUTH

Full and well-balanced mouth. Supple tannins, and roundness. Full and harmonious final.

WINES & FOOD PAIRING

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