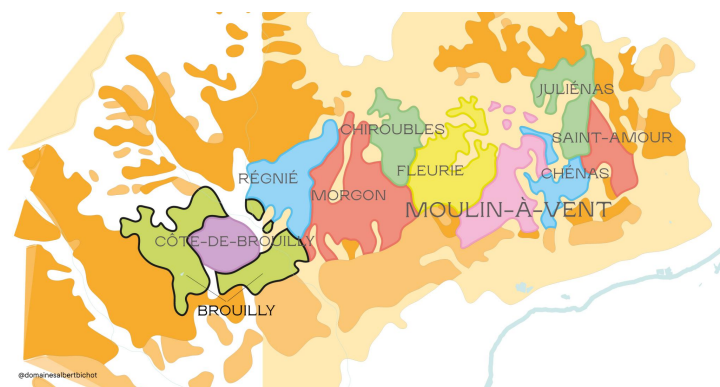




LOCATION

Beaujolais

VARIETAL

Gamay

TERROIR

Calcareous clay soil

PRESENTATION

At the southern extremity of winegrowing Burgundy, the Beaujolais is a not-to-be-missed region where the Gamay grape, which originated here, expresses itself like nowhere else. Traditionally an area for viticulture, Jarnioux and its hilly landscape offer lovely panoramas overlooking the Saône River valley. Overlooking the village that bears its name, the silhouette of the 12th-century fortress and chateau stands proudly amid the surrounding vineyards.

Here, the vines grow in calcareous clay soil that is sedimentary in origin, making it similar to Burgundy's soils.

The climate which is a little warmer than in the rest of Burgundy, the nature of the soils and the work of men allow the Gamay grape to express all its character.

WINEMAKING/AGEING

Fermenting maceration in thermoregulated open vats for 10 days.

Aging in stainless steel vats for 5 to 6 months.

TASTING

Scrumptious, fresh, characteristic nose featuring notes of red fruit (strawberry, raspberry). The palate is round, soft and decadent. The finish is refreshing with fruit continuing to dominate.

SERVING

Serve at 12-13°C (53-55°F).

Enjoy this wine when young or within 3 years to fully appreciate its fruitiness.

FOOD PAIRINGS

Charcuterie boards and cheeses

Starters and vegetarian dishes

Grilled or roasted meats and poultry

QUOTES

Wine Spectator: 86/100 (2020)

Wine Enthusiast: 87/100 (2019)

Wine Enthusiast: 90/100 (2018)

