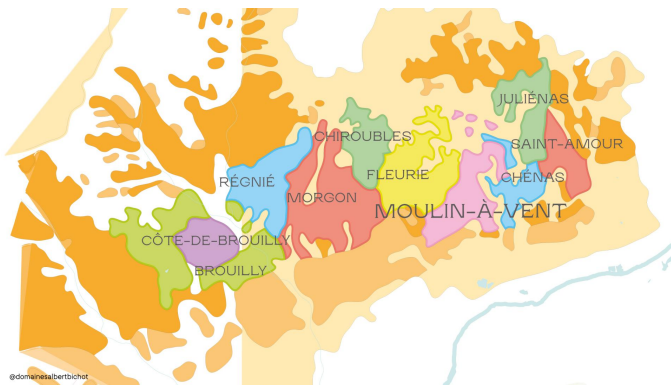


# BEAUJOLAIS-VILLAGES "PARCELLAIRE" MAISON ALBERT BICHOT



## LOCATION

Beaujolais

## VARIETAL

Gamay

## TERROIR

Sandy granitic soil containing some clay

## PRESENTATION

In the southern part of Burgundy, the "Beaujolais-Villages" area of appellation stretches across 38 communes in 2 departments: the Rhône and Saône-et-Loire.

It was in the famous "bouchon" restaurants of Lyon that this wine rose to fame and gained renown as the perfect companion to convivial, flavourful cooking.

Most of the "Beaujolais Villages" appellation is found in the Vauxonne and Ardières Valleys. It represents 25% of total production of the Beaujolais region.

Considering the local topography, the vineyards are influenced by several microclimates that enrich the typicity of the wines produced here.

## WINEMAKING/AGEING

Fermenting maceration in thermoregulated open vats for about 10 days. Aging in stainless steel vats for 6 to 7 months.

## TASTING

Fresh nose with scents of red and black berries (strawberry, blackberry) and flowers (rose, lily of the valley). The palate is silky, soft and delectable.

## 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

Vegetarian starters and dishes

Grilled or roasted meats and poultry

