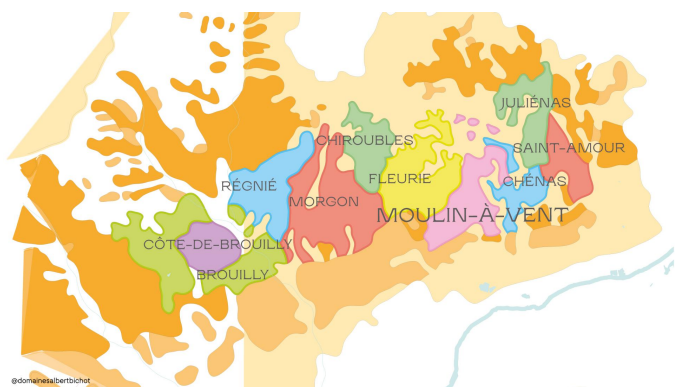




LOCATION

Beaujolais

VARIETAL

Gamay 100%

TERROIR

Granitic and schistose soils.

PRESENTATION

At the southern end of Burgundy wine country, Beaujolais is a region that is essential and famous worldwide thanks to Beaujolais Nouveau. But beyond this festive wine, it is also a great terroir where the Gamay grape, born here, reveals itself like nowhere else. The granitic soil of the Beaujolais Mountains allows it to express itself in a very specific register and to demonstrate all its qualities. A climate warmer than in the rest of Burgundy also influences the character of the wines, which have intense fruitiness and a beautiful suppleness.

WINEMAKING/AGEING

The selected vintages undergo a short maceration, at a controlled temperature, in order to obtain a maximum of fruity flavors from the grapes. The grapes were put in the vat in whole clusters, following the Beaujolais winemaking tradition.

TASTING

Deep ruby red color. The aromas are typical of a young wine, with intense fruity flavors and notes of wild cherry, raspberry, fig, and sweet spices. The palate is fresh and full-bodied.

SERVING

Serve between 14 and 18 °C.

FOOD PAIRINGS

To be enjoyed as an aperitif or as an accompaniment to simple dishes. Not to forget the cold cuts...

