



LOCATION  
Beaujolais

VARIETAL  
Gamay

### TERROIR

Sandy granitic soil with a small proportion of clay

### PRESENTATION

Our "Mr. NO" cuvée is crafted from grapes produced near Quincié, where the slopes are steep, located immediately to the west of the Brouilly and Côtes de Brouilly Crus and which are renowned for their dense, classy Beaujolais Villages wines. Grapes from the area of Blacé, which links Brouilly with the Beaujolais Villages sector to the south, round out the blend to lend freshness, intense fruit and floral notes. As its name suggests, "Mr. NO" is vinified without any added sulfites or yeasts and is neither fined nor filtered. Therefore, a slight deposit at the bottom of the bottle is possible.

### WINEMAKING/AGEING

Creation of a fermenting starter (using indigenous yeasts).  
Fermenting maceration in thermoregulated open vats for about 10 days.  
Aging in stainless steel vats for 6 to 7 months.

### TASTING

Very fragrant nose featuring notes of red and black fruit (strawberry, raspberry, blackcurrant...). Easy-drinking and delectable on the palate, this wine boasts great finesse due to its silky tannins. It may be enjoyed year round.

### 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

