



Beaujolais villages rouge AOC

A tasty treat of a wine

Grape variety: Gamay Noir à Jus Blanc

Vineyard:

A plot covering 0.70 hectare (1.72 acres) in Régnié at the hamlet of Les Fûts.

East facing, 450 metres above sea level. Deep, very altered granite soil

9 500 vines per hectare, traditional low goblet and cordon pruning.

Maximum production, 3000 to 4000 bottles per vintage.

Vinification:

Manual harvest with strict sorting.

Fermentation temperature 25-30° C (77-86°F)

7 to 9 day maceration

6 month vat maturing

Tasting notes:

Ruby robe with purple tints. Red fruit aromas at the fore.

Fresh, supple mouthfeel.

Enjoy in its youth.

Serve at between 14 and 16°C (57 and 61°F).

Food and wine pairings:

Apéritif, mixed hors d'œuvres, al fresco meals, cold cuts, fresh cheeses.

