



## **Chiroubles AOC**

*A sharing wine, for your pleasure*

**Grape variety:** Gamay Noir à Jus Blanc

**Vineyard:**

The named area of "Bel Air", covering 0.62 hectares (1.5 acres), planted in 1960, 350 metres above sea level. Fully south facing with a 20% gradient, on granitic and sandy soil.

11 000 vines per hectare, traditional low goblet pruning

This plot allows production of a maximum of 4200 bottles per year.

**Vinification:**

Manual harvest and whole bunch vinification.

Fermentation temperature 28-32° C (82-90°F)

8 to 10 day maceration

9 month vat maturing.

**Tasting notes:**

Bright red robe. Red fruit aromas (raspberry and red currant etc.) mingle on the nose. Harmonious mouthfeel that is tender and elegant with its own personality and structure

Serve at 16 to 18°C (60 to 65°F).

**Food and wine pairings:**

Ideal as an aperitif, it also makes a great partner to starters (crudité dips) cold cuts, poultry, grilled meat and mixed roast vegetables.



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