



Beaujolais « Vissoux, Une Vie en Beaujolais »

This Beaujolais pays tribute to my uncle Louis, who passed away too soon, as well as to the entire Vissoux family, who have worked these lands and vines with courage and perseverance since the 17th century. From 70-year-old vines rooted in dark granite, known as plagio-granite, this Beaujolais delights with its vibrant freshness and expressive fruit character. Its perfect balance of suppleness, acidity, and silky tannins makes it a delicious, easy-drinking wine, ideal for any occasion. Every sip is a celebration of my heritage and my passion.



VINES & TERROIRS :

Grape variety: Gamay

Color: Red

Vintage: 2023

Vine age: 70 years

Terroir: Dark granite soils

Farming method: Sustainable viticulture, HVE3 certified.

Pruning: Cordon de Royat

Harvesting method: Hand-picked

Planting density: 9,000 vines/ha

Surface area: 2 ha

Yield: 45 hL/ha

Alcohol by volume: 13%



VINIFICATION & AGING :

Vinification: Traditional semi-carbonic Beaujolais method with whole bunches, one 10-minute pump-over per day, maceration lasting 5 to 6 days in concrete tanks.

Aging: 6 months in stainless steel tanks

Cellaring potential: 2 to 15 years. Peak: between 2 and 4 years.



TASTING NOTES :

Appearance – Ruby red with bright violet highlights.

Nose – Notes of red fruits (raspberry) and dark fruits (blackberry and blackcurrant).

Palate – Soft and gentle on the attack, with lovely acidity finishing on smooth tannins and a bouquet of dark fruits.



MATCHING IT WITH FOOD :

Oysters, crayfish, poultry terrine, *mâchon* Beaujolais, all white and red meats, Lyonnais specialties, liver cake, brioche sausage, tripe, and even fish. Not to mention exotic cuisines: Caribbean and Asian. Fresh goat cheese, Saint-Marcelin.

Serving temperature: 14–15 °C

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