



FAMILLE
CHERMETTE



The one hundred years old vines, rather rare and atypical cuvee for a Beaujolais. Rich and powerful cuvee matured in oak barrels until the April following the harvest. The subtle wooded notes intermingle with very ripe red and black fruit. The mouthfeel is long and suave. A delight !



VINES & TERROIRS :

Grape Variety : Gamay

Color : Red

Vintage : 2023

Age of vines : 100-120 years

Terroir : Dark granitic soil

Type of culture : Sustainable agriculture with HVE3 Certification, pruning Gobelet

Type of harvest : Manual harvest

Density feet/ha : 10 000

Surface : 2 ha

Yield : 40 hL/ha

Production : 7 000 bottles

% vol acquis : 13 %



VINIFICATION & AGING :

Vinification : Traditional vinification of Beaujolais with whole bunch: half carbonic with two pumping per day, maceration of 7 days in concrete vats with indigenous yeasts

Aging : During 6 months 90% in concrete tanks and 20 % in oak barrels of 1 to 5 years.

Cellaring : 10 years - peak 3 to 5 years



TASTING NOTES :

Eye : Deep robe nuanced with fuchsia and bright purple tints

Nose : Supple oaky notes blend with pure and intense fruit

Palate : Concentrated, red and black fruit coulis with candied notes, fleshy, suave texture, and great length



MATCHING IT WITH FOOD:

Matching it with food: « Lyonnaiseries », andouillette, roast rabbit, red meat either cooked rare or in sauce, camembert, Saint Marcelin cheese, chocolate desserts

Serving temperature: 13-14 °C



PIERRE-MARIE CHERMETTE

Cœur de Vendanges
BEAUJOLAIS
Vignes centenaires

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SARL au capital de 37.500 €