



The wine is emblematic of the estate where, from 1986, we wanted to bring back the Beaujolais of yesteryear. This cuvee is crafted to pure Beaujolais tradition: it does its Easter duty in big oak tuns, is fined using egg white, it is not chaptalized and undergoes only the lightest of filtering. The lively, intense fruitiness is very close to the grape itself. Concentration and freshness in the mouth make this a Beaujolais with character.



VINES & TERROIRS :



Cépage : Gamay

Grape Variety : Gamay

Color : Red

Vintage : 2023

Age of vines : Old vines between 60 to 90 years

Terroir : Dark granitic soil

Type of culture : Sustainable agriculture with HVE3 certification, pruning Cordon de Royat and Guyot

Type of harvest : Manual harvest.

Density feet/ha : 9 000

Surface : 5 Ha

Yield : 45 hL/Ha

Production : 15 000 bottles

% vol alcohol : 13.5 %



VINIFICATION & AGING :

Vinification : Traditional Beaujolais vinification with whole bunch: half-carbonic maceration, 6 days of maceration in concrete tank with indigenous yeasts

Aging : During 4 to 6 months in stainless steel tank

Cellaring : To drink within 2 to 4 years



TASTING NOTES :

Eye : Limpid, shiny ruby with crimson tints.

Nose : Floral and small wild red berry fruit notes including wild strawberry, raspberry, carnation and peony with a hint of white pepper.

Palate : Gentle, fleshy attack that brings you a perfect balance of fresh fruit and flowers, opening onto a silky mouthfeel comprising refined tannins, with a touch of spice coming through at the end.



MATCHING IT WITH FOOD:

Ideal for exotic cuisines: Caribbean, Asian for example, desserts and fruit sorbets. Recommended during the hottest days of the year!

Serving temperature : 15-16 °C

PIERRE-MARIE CHERMETTE