



FAMILLE
CHERMETTE



This is the essence of Beaujolais: fruity, fresh, easy and crunchy with the tartness of fresh red berry fruit: Morello cherry, raspberry, strawberry. A wine to enjoy with friends "par excellence" just sit back and relax. It makes a great partner to a wide variety of circumstances and dishes. It is perfect with a barbecue or ploughman's etc.



VINES & TERROIRS :

Grape Variety : Gamay
Color : Red
Vintage : 2023
Age of vines : 30-40 years
Terroir : Dark granitic soil
Type of culture : Sustainable agriculture, pruning Guyot
Type of harvest : Manual harvest
Density feet/ha : 9 000
Surface : 15 Ha
Yield : 40 hL/Ha
Production : 70 000 bottles
% vol alcohol : 13 %



VINIFICATION & AGING :

Vinification : Traditional vinification of Beaujolais with whole bunch: half-carbonic maceration with two pumping over per day, maceration of 5 days in concrete tanks with indigenous yeasts.

Aging : During 3 to 6 months in concrete tanks.

Cellaring : To drink within 2 years.



TASTING NOTES :

Eye : ruby

Nose : small red fruits and sour candy

Palate : tender, cherry flesh



MATCHING IT WITH FOOD :

White and red meat, poultry, fish, "Lyon specialties", sausage, cold meats...

Serving temperature : 12-14 °C

www.chermette.fr

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SARL au capital de 37.500 €