

Beaujolais Nouveau « Alliance »

This Beaujolais Nouveau is a burst of freshness, fruit, and conviviality! Indulgent and irresistibly charming, it belongs on every table and enhances every festive moment. From vines rooted in dark granite soils, it reveals all the generosity of Gamay with a round, lively, and elegant palate. Easy to enjoy, this wine of sharing appeals as much to connoisseurs as to newcomers. The perfect companion for aperitifs, dinners with friends, autumn evenings, and spontaneous celebrations. To be savored without moderation from the 3rd Thursday of November for a pure moment of pleasure!



VINES & TERROIRS :

Grape variety: Gamay
Color: Red
Vintage: 2025
Vine age: 25-40 years
Terroir: Dark granite
Farming method: Sustainable viticulture, HVE3 certified.
Pruning: Cordon de Royat and Guyot
Harvesting method: Hand-picked
Planting density: 9,000 vines/ha
Surface area: 1.0 ha
Yield: 45 hL/ha
Alcohol by volume: 12%



VINIFICATION & AGING :

Vinification: Traditional Beaujolais semi-carbonic with two daily pump-overs of 10 minutes, maceration for 5 to 6 days in concrete vats, minimal SO₂ use
Aging: 1 month in stainless steel tanks
Cellaring potential: To be enjoyed from the 3rd Thursday of November, optimum within 6 months



TASTING NOTES :

Appearance – Deep ruby red robe
Nose – Fresh and complex, with ripe fruit aromas of raspberry and blackcurrant
Palate – Rich attack with silky tannins, excellent ripeness accompanied by a lovely bouquet of fruit, with peppery notes and vibrant acidity. Persistent, refined finish



MATCHING IT WITH FOOD :

Pairs with a wide range of dishes: white and red meats, mâtchon, hot sausage, cold cuts, Lyon specialties, all terrines (pork, poultry), and even fish. Original idea: with oysters and a dash of vinegar. Serving temperature: 13-15°C



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