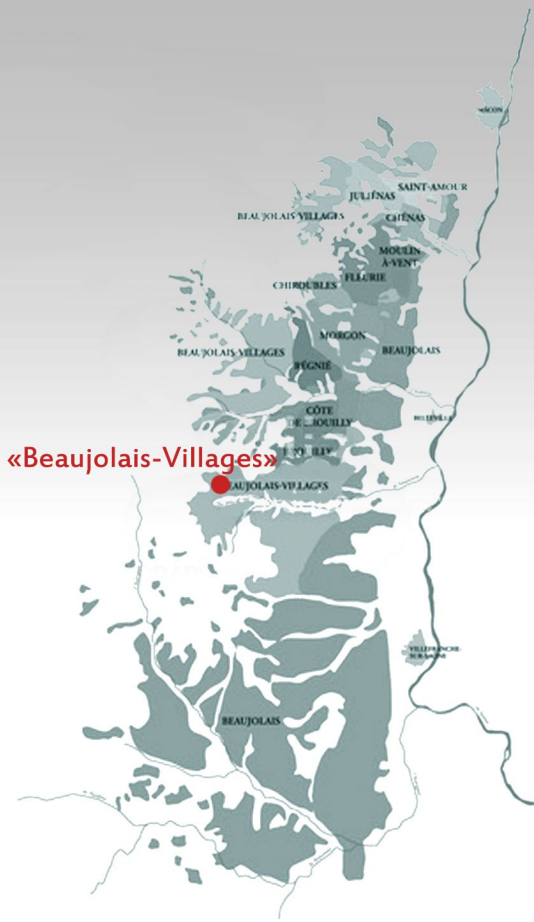




BEAUJOLAIS-VILLAGES «Beaujolais-Villages»



CEPAGE

100 % Gamay

SOL

Granite 75%, Limoneux sableux 25%

VINIFICATION / ELEVAGE

Vendange manuelle.
Grappes entières, macération
préfermentaire à froid de 48h et
macération carbonique de 17 jours.
Elevage en cuve béton.

DEGUSTATION

- Œil : Couleur rubis brillante.
 - Nez : Bouquet de fruits rouges frais.
 - Bouche : Croquante, fine et ronde.
- Compagnon idéal de bœuf à la sauce.

GRAPE VARIETY

100% Gamay

SOIL

Granite 75%, Silty and sandy 25%

VINIFICATION / AGEING

Hand harvest.
Whole bunches, maceration before cold
fermentation of 48h and carbonic
maceration of 17 days.
Ageing in concrete tank.

TASTING

- Colour : Shiny ruby colour.
 - Nose : Bouquet of fresh red berries.
 - Mouth : Crunchy, fine and round.
- Perfect with beef with sauce.