



TERROIRS **D'AMIS**
VINS DU BEAUJOLAIS


CONVIVIALITÉ

2019
BEAUJOLAIS
VIN DU BEAUJOLAIS
TERROIRS **D'AMIS**


GOURMANDISE

2019
BEAUJOLAIS VILLAGE
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DESCRIPTION OF THE WINE

A.O.C

Appellation Beaujolais et Beaujolais Village Contrôlée

Wine producing region: Beaujolais

Grape variety: Gamay (red)

Type of soil: Granitic, clayey and sandy clay

Wine making: Hand and mechanical harvested
Destemmed

Cold pre-fermentation for 3 to 5 days as well as partial thermovinification
Limitation of inputs, yeasts and bacteria partly natural
Alcoholic fermentation at low temperature (16°C) in stainless steel tanks
Pumping over and punching of the cap according to the vintage, the grape

Aging: In stainless steel vats for 6 to 12 months

TASTING COMMENTS

The red wines of the Beaujolais and Beaujolais Villages appellations are cherry red in color, with an expressive nose. On the palate they are powerful and robust with a beautiful tannic structure.

BEAUJOLAIS: The Beaujolais appellation wines are seductive, fresh and greedy and offer aromas of small red fruits characteristic of the Gamay grape variety.

BEAUJOLAIS-VILLAGES: The wines are greedy, expressive and very fruity. Harmonious on the palate, they reveal red fruit aromas dominated by blackcurrant and strawberry.

FOOD AND WINE PAIRINGS

Polyvalent by their structure, Beaujolais and Beaujolais Villages will be the ideal companions for raw vegetables, poultry, terrines, mild cheeses, platters of cold meats and sweet pies.

SERVICE TEMPERATURE: 14-16°C

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