



TERROIRS D'AMIS
VINS DU BEAUJOLAIS

DESCRIPTION OF THE WINE

A.O.C

Appellation Brouilly, Fleurie, Régnié et Saint-Amour 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 Brouilly, Fleurie, Régnié and Saint-Amour appellations are garnet red in color. They are expressive on the nose and offer notes of red fruits and liquorice on the palate.

BROUILLY: Fruity with mineral notes, the wines of Brouilly express perfectly the bouquet of Gamay. The mouth is supple and round with melted tannins.

FLOWERY: Fleishy and velvety, Fleurie appellation wines develop expressive floral aromas, such as iris or rose, as well as aromas of fresh blackcurrant.

REGNIE: The wines of the Régnié appellation have an expressive nose characterized by redcurrant, blackberry and raspberry. On the palate, they offer a beautiful freshness and fine tannins.

SAINTE AMOUR: The wines of the Saint Amour appellation have a fresh nose with aromas of red fruits, kirsch and sweet spices. Tender and harmonious on the palate, they offer a beautiful structure and balance.

FOOD AND WINE PAIRINGS

These red wines will marry perfectly with tender game meat, roasted duck, or grilled beef ribs.

SERVICE TEMPERATURE: 14-16°C



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