



TERROIRS D'AMIS
VINS DU BEAUJOLAIS

DESCRIPTION OF THE WINE

A.O.C

Appellation Côte-de-Brouilly, Juliéna, Chéna et Chiroubles 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 appellation Côte de Brouilly, Juliéna, Chéna and Chiroubles are cherry red wines, with a round and supple nose, and with notes of greedy red and black fruits. On the palate they are supple and expressive.

CÔTE DE BROUILLY : The local wines offer an expressive nose of fresh fruit and flowers such as iris. On the palate, they are generous, with fine tannins and aromas of macerated black berries with mineral notes.

JULIÉNAS : The nose of the Juliéna is expressive, with aromas of flowers, such as violets, red fruits and sweet spices. On the palate, they are fleshy and full-bodied, and of good ageing potential.

CHÉNAS : Chéna appellation wines offer a nose marked by rose and woody notes. The mouth is generous and tender.

CHIROUBLES : Remarkable expression of Gamay, this cru is characterized by a good vivacity, a supple texture and floral aromas.

FOOD AND WINE PAIRINGS

These red wines will marry perfectly with a platter cold meats or with a soft cheese.

SERVICE TEMPERATURE: 14-16°C

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