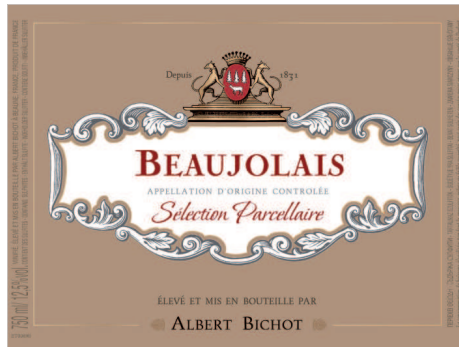


BEAUJOLAIS "SÉLECTION PARCELLAIRE"



Beaujolais

The vineyard:
 Granite-based and
 schistous soil

Gamay

Vinification:
 Temperature-controlled stainless steel tanks
 10 days

AOC Régionale

Ageing:
 100 % in vats
 5 to 6 months

Located at the southernmost tip of wine-producing Burgundy, the Beaujolais is a region that cannot be ignored. Thanks to Beaujolais Nouveau, this appellation is now famous around the world. But beyond the festive attributes of this wine, it is also a great terroir and the birthplace of the Gamay grape, which fully expresses itself here more than anywhere else. The granite-based soils of the Monts du Beaujolais showcase the characteristics and full potential of this varietal. This part of Burgundy has a warmer climate than the others, which has an influence on the characteristics of the wines. They offer gorgeous, round aromas and intense fruit flavours with plenty of nuances.

Tasting notes

The nose is both fine and intense with floral notes of violet and peony, enhanced by the fruitiness that is characteristic of Gamay. The palate is refreshing and fleshy, subtle yet full-bodied featuring red fruit flavours. The finish is long, refreshing and ends on a fruity note.

Food/wine pairing

Recommended with cold cuts, Italian dishes, or savoury tarts.

Serving and cellaring

Serve between 12°C and 13°C. (53°F - 55°F)

Enjoy this wine within 3 years in order to fully appreciate its fruitiness.