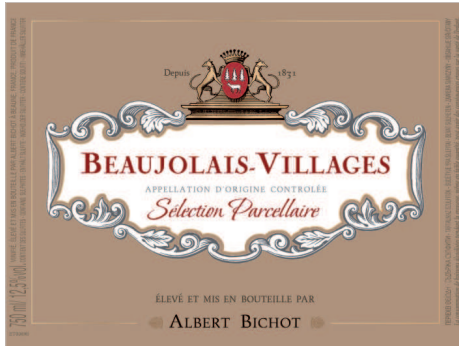


## BEAUJOLAIS-VILLAGES "SÉLECTION PARCELLAIRE"



### Beaujolais

#### The vineyard:

Granite-based and sandy soil,  
with some clay

### Gamay

#### Vinification:

Temperature-controlled stainless steel tanks  
10 days

### AOC Régionale

#### Ageing:

100 % in vats  
6 to 7 months

*Located in southern Burgundy, the Beaujolais appellation area is spread across 38 communes and 2 administrative "departments": Rhône and Saône-et-Loire. "Beaujolais-Villages" first attained its glory and reputation Lyon's "bouchons" (small family-run restaurants) and is a perfect wine for convivial meals and appetizing dishes. The majority of the Beaujolais-Villages appellation is located in the Vauxonne and Ardières valleys and represents 25% of the Beaujolais region's total production. Taking into account the local topography, the vines here are under the influence of several microclimates, which enhances the characteristics of the wines.*

### Tasting notes

This Beaujolais-Villages is redolent of wild fruit (strawberry and blackberry) and floral aromas (rose, lily of the valley). The palate is silky, soft and full-flavoured.

### Food/wine pairing

Enjoy this wine with cold cuts, red meats, or barbecued meats.

### 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.