



Production area

This regional appellation with the term “villages” added to it means that the grapes were harvested in one of 38 selected communes within the Beaujolais appellation. This appellation covers a surface of 6 000 hectares.

Varietal

100% Gamay

Vinification and maturing

Semi-carbonic maceration and vinification take place in thermo-regulated stainless steel tanks at 30°C. The wine is allowed to rest for 3 to 6 months in the tank.

Ancient granitic and shistous rock. Slow decomposition of granite has yielded sandy siliceous soil known as “gore”, the depth of which can vary from a dozen centimetres to several metres depending on the area.

Tasting notes

COLOUR : Crimson in colour, limpid.

NOSE : Predominant notes of banana underpinned by hints of other fruity (pineapple, fruit drop candies) and floral aromas.

PALATE : Elegant and classy, exuberant and fleshy, with flavours of banana and fruit salad. A fresh and lingering wine.

Food and wine pairing

It is a pleasurable wine for every occasion. This wine can be drunk with snacks, meats, poultry, grills...

Serving suggestions

15°C

Ageing potential

2 years