



DE BOURGOGNE



Beaujolais Villages

History

Plot of land in the commune of Leynes.

Terroir

Soil: Granitic

Exposition: South-west

Altitude : 230 m Slope : 5 %

Viticulture

Grape variety: Gamay

Plantation density: 10,000 plants/ha

Average yield : 45 hl/ha Harvesting by hand

Vinification

Sorting of the harvest on a vibrating table, then on a manual table. Whole bunch vatting. Vinification in open wooden vats with one or two pumping over per day.

Vatting time of 10-12 days. After pressing, the wine is put into barrels where the malolactic fermentation will follow. Racking, then light filtration before bottling after 12 months of ageing. No gluing.

Tasting

Ruby red colour with purple shades.

On the nose the wine is fresh and fruity with notes of spices. Structured palate, melting tannins.

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Lingering finish on the fruit.





FINE WINE

Est. 1997