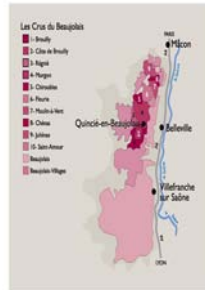




BEAUJOLAIS



BEAUJOLAIS PETITS FRUITS ROUGES

Surface : 9 700 hectares

Location : mainly in the South of Villefranche sur Saône

Appellation : Beaujolais

Age of wines: on the average of 40 years

Soil : chalky clay and granite

Orientation : south-east/south-west

Grape variety : black gamay with white juice

Harvest : by hand

Wine making : semi-carbonic maceration

Ageing : in vats



History

Beaujolais A.O.C. wines are mainly produced in the South of Villefranche sur Saône. The vineyard spreads over 9 700 hectares. It is the most important production area representing 50% of the total production.

Only one variety of vine is used in the Beaujolais vineyard : black gamay with white juice which produced red wine. The region also has the highest density of plantations (between 9000 and 13 000 vines per hectare) which, together with a strict trimming of the vines (12 buds max.), limit the yield. The beaujolais wine making method is unique and combines ancestral methods with modern technique.



Soil

Chalky clay and granite.



Wine

- Color :ruby red with purple glints.

- Nose : A fresh and easy drinking wine with aromas of small red fruits. (strawberry).

-Mouth : fruity and lively taste with supple and round tannins. A very well balanced wine.



Service

Beaujolais is a highly aromatic wine that could be drunk young to enjoy its fruity bouquet. Best between one to 3 years.

It should be served between 11° and 13° C.