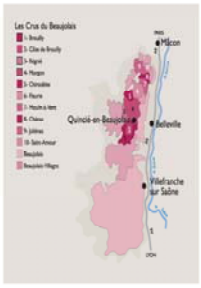
FONDÉE EN 1865
MOMMESSIN

BEAUJOLAIS



BEAUJOLAIS-VILLAGES
VIEILLES VIGNES

Age of wines : more than 40 years
Location : Montmelas, Saint-Etienne la Varenne, Lantignié et Blacé.
Appellation : Beaujolais-Villages
Orientation : south-east-south-west
Grape variety : black gamay with white juice
Harvest : by hand
Wine making : traditional with semi-carbonic fermentation
Ageing : in tanks

Terroir
The selected plots of vines spread over slopes and plateaux of the commune of Montmelas, Saint-Etienne la Varenne, Lantignié and Blacé, in Beaujolais. The plots are situated at an altitude of 300 metres. The vines of more than 40 years in age, some going up to 80 years, contribute to the richness and complexity of the aromas.

Vinification
The grapes are handpicked and then sorted and vatted in whole bunches. They are then bled to obtain better concentration. After that they are vinified with a long vatting of 9 to 12 days to draw out fruit and colour.

Wine
- Robe: Strong ruby color
- Nose: Soft fruits of forest aromas
- Mouth: well balance between the wine itself and aromatic abundance.

Service
This wine is ready to drink or can age 2 years more. Our Beaujolais-Villages Vieilles Vignes marries well with fish in sauce, red meat and goat cheeses.

To be served between 14 and 16°C.