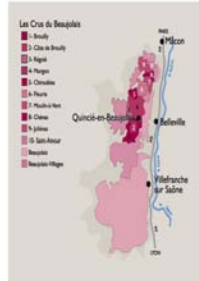




BEAUJOLAIS



## 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.