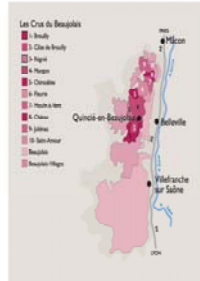




BEAUJOLAIS



CHENAS LES MARAS

Surface: 260 hectares

Location : Chénas, La Chapelle de Guinchay

Appellation : Chénas

Soil : granitic sand with manganese.

Harvest : by hand

Wine making : Traditional with semi-carbonic maceration

Ageing : En vats



History

The vineyards of Chénas are North of Moulin à vent, south of Julienas and Saint Amour.

Chénas is produced over two villages : Chénas and La Chapelle de Ginchay.



Soil

Granitic sand with manganese.



Wine

- Colour: Ruby red with violet glints.

- Nose: the nose is intensive, complex, floral with the distinctive aroma of peonies, and fruity with dominant red fruits aromas.

-Taste : The Chénas is the rarest Beaujolais cru.

It is distinguished wine, dark, full-bodied. Rich in character, it can reach great heights of quality.



Service

Ready to drink but can be kept 2 to 5 years.

It is an elegant companion to game, poultry, white meat and cheese.

Serve it between 14 to 16°C.