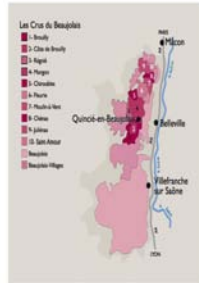




BEAUJOLAIS



CHIROUBLES LES MURIERS

Surface: 350 hectares

Appellation: Chiroubles

Grapes: Black Gamay with white juice

Soil: Homogeneous composed of granite and large particles.

Location: The vineyards of Chiroubles are found higher up on the Beaujolais hills. They are west of Fleurie and north of Morgon upon a hill overlooking the Beaujolais and the Saône Valley.

Harvest : hand

Wine making : semi carbonic fermentation

Ageing : in casks



History of Beaujolais

The northern part of the Beaujolais region, ranged over the lower slopes of the granitic hills which border it to the west, produces the ten famous « Crus du Beaujolais » (from the lightest to the most tannic). They represent a quarter of its production, and are the region's finest wines. They are produced solely from the Gamay grape and have « Appellation Contrôlée » status. The Beaujolais winemaking is unique and combines ancestral methods with modern techniques, combining a traditional fermentation and a semi-carbonic maceration. This results in the characteristic and very appealing red fruit and floral aromas, and an exceptional soft and juicy fruitiness on the palate.



Soil

It is the highest vineyards of the Beaujolais. The vine stages in terraces between 350 and 400 metres in a vast cirque. The soil is of a remarkable homogeneity, everything in granite with wide grains, light and permeable. It is little deep.



Wine

- Color: The Chiroubles gives a brilliant, lighter colored wine with much finesse and elegance.
- Nose: The altitude contributes to the wine's flowery flavour: perfumes of violet, lily of the valley, peony.
- Mouth: It is a lovely, well-balanced fruity wine.



Service

With a meal: It is an elegant companion to cold dishes, poultry and shellfish. Ready to drink but can be kept 2 to 5 years.

Serve it almost cold between 55° and 57°F.