



## 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 over looking 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.