



BEAUJOLAIS



Château de Montmelas Beaujolais-Villages

Surface : 50 hectares
Age of wine : 40 years
Location : Montmelas et Rivolet
Appellation : Beaujolais-Villages
Soil type : Schist & decomposed granite.
Vineyard aspect : south-east/south-west
Grape variety : gamay noir à jus blanc
Harvesting : by hand
Wine making : Beaujolais method with temperature control.
Maturation : Tank storage under nitrogen to maximise fruitiness.



History

First built in wood before the 10th Century, the current château building dates back to the 14th Century, with important renovations in the 16th and 19th Centuries. It formed part of the estate of the Lords of Beaujeu and then of the Bourbons, and in 1565 it was bought by the d'Harcourt family to whom it still belongs today. A favoured holiday spot for both Anne of Beaujeu and the Princess of Cleves, the history of the Château de Montmelas has been marked by a strong feminine influence over the years. MOMMESSIN'S involvement with this property started in 1904.



Vineyard

The domaine covers 50 hectares in the communes of Montmelas and Rivolet. The vines, with an average age of 40 years, grow in schistous and crumbly granite soils on slopes below the château with south east/south west exposure at an altitude of 200-400m.

Vinification

Vinification is by the traditional Beaujolais maceration method with temperature control (22 to 25° max.); after racking the wine is cooled to maximise its fruity aromas and is then stored under nitrogen in tanks prior to bottling.



Wine

Appearance: brilliant deep ruby colour with violet tints.
Nose: very fresh, fruity nose with red fruit aromas, particularly strawberries and redcurrants.
Palate: plenty of fruit, with good juicy attack, it has a powerful structure and a full, long finish.



Consumption

To make the most of its fruity nose and palate it is best drunk young, but its structure means that it will keep for 2-3 years. Serve cool between 10-12°C with white or red meats, mature cheeses or simply enjoy it on its own.

