



BEAUJOLAIS NOUVEAU 2008



A bold, urban thirtysomething, Mademoiselle Mommessin is the perfect incarnation of our primeur wines, representing both the classiness of our estate and the vivacity and lightness of Beaujolais Nouveau! Mademoiselle Mommessin continues her trip from San Francisco and Tokyo making a detour in Paris. She will join her friends to celebrate the simple pleasures in life with them, and have them taste the incredible freshness of the 2008 Primeur wines. The primeur wines are given a modern look, decorated with scenes drawn by the talented illustrator, Blandine Lelarge, relating the adventures of our young lady in a tribute to the French art of comic books. Good humor and fun are both on the agenda, just as they are when friends get together to enjoy Mommessin's Beaujolais Primeur.

⇒ *CHARACTERISTICS :*

Made according to the traditional Beaujolais winemaking method. This includes macerating the whole bunches of grapes for a short period of from 5 to 7 days to get just the right balance of colour, aromas and tannins in the selected cuvées. The vats are temperature controlled in order to extract as much fruit as possible.

⇒ *2007 VINTAGE TASTING NOTES :*

Particularly vibrant ruby red colour tinged with deep purple.

The nose shows immediately appealing aromas of redcurrant and raspberry.

On the palate, this wine is crunchy and elegant, with flavours of pomegranate and candy...

This is an easy-drinking wine for immediate gratification!

⇒ *HOW TO ENJOY IT :*

Celebrate! Don't forget the savoury nibbles and goats' cheese.

⇒ *OPTIMUM SERVING TEMPERATURE :* Serve between 14 and 18° C.

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