



BEAUJOLAIS-VILLAGES NOUVEAU 2008



Our Beaujolais-Villages Nouveau is made from hand-harvested, whole bunches of grapes. The resulting wine is supple with an excellent concentration of aromas.

⇒ CHARACTERISTICS :

Made according to the traditional Beaujolais winemaking method. This includes macerating the whole bunches of grapes for a long period of from 7 to 9 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.

⇒ 2008 VINTAGE TASTING NOTES :

Ruby red in colour with purplish highlights.
Fresh fruit on the nose with scents of confectionery.
Predominant notes of red fruits : redcurrant and raspberry.
Elegant on the palate with deep aromatic intensity and beautiful length showing off all the complexity the granitic terroirs of Beaujolais-Villages have to offer.

⇒ HOW TO ENJOY IT :

Powerful and structured yet elegant, the terroir really shines through in this wine. It will bring out the flavours of everyday, simple dishes, as well as being the perfect match for the fine cuisine of Lyon, the gastronomic capital of France.

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