

BEAUJOLAIS NOUVEAU 2010



A bold, urban thirty something, 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!

Celebration is life ... music is celebration!

This year, our Beaujolais Nouveau, which are representative of this colourful festive wine!

⇒ **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.

⇒ **2010 VINTAGE TASTING NOTES :**

Particularly vibrant, ruby red colour tinged with violet.

Aromas of redcurrant and raspberry make for an attractive first nose.

Delectable and full of elegance on the palate with flavours of blackcurrant and fruit drop candies.

This easy-drinking wine offers immediate gratification !

⇒ **HOW TO ENJOY IT :**

You can enjoy it alone on aperitif time or with simple dishes. Celebrate! Don't forget the savoury nibbles and goats' cheese.

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