

## BEAUJOLAIS-VILLAGES NOUVEAU 2010



### ⇒ **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.

### ⇒ **2010 VINTAGE TASTING NOTES :**

Intense ruby red in colour tinged with deep purple.  
Complex nose of fresh berries (blueberry, blackcurrant, strawberry) as well as notes of apple and aromas of confectionery.  
The dominant aromas are blackcurrant and strawberry.  
Tangy on the palate, very silky and elegant. The 2010 vintage boasts very delectable, easy-drinking wines with notes of blackcurrant and no trace of sharpness. With lasting flavours on the palate, sustained aromatic intensity and lovely length, this wine reveals all of the complexity of our great Beaujolais-Villages granitic terroirs.

### ⇒ **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.