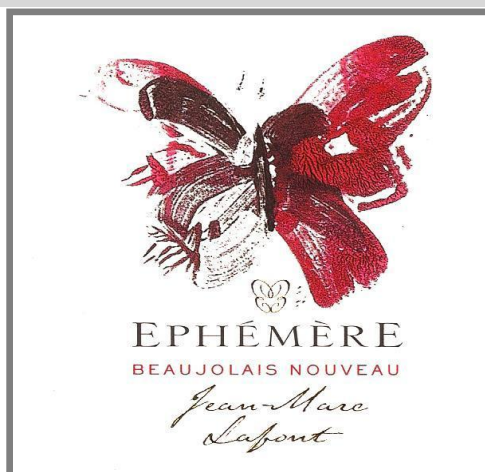


JEAN-MARC LAFONT

BEAUJOLAIS NOUVEAU EPHÉMÈRE

COLOUR : Red
GRAPE VARIETY : Gamay noir à jus blanc
DEGRE : 12,5°
AOC : Beaujolais



TERROIR

SOIL TYPE : Cuvee crafted with grapes grown on limestone-clay soils in Southern Beaujolais.

ASPECT : Southwest facing

AVERAGE AGE OF VINES : 30 years old

AVERAGE YIELD : 50 hectolitres / ha

PROTECTION METHOD : Integrated

VINIFICATION

MANUAL HARVEST : 100 %

GRAPE SORTING : Very careful sorting on arrival at the chai to only keep the healthiest grapes at peak ripeness.

VINIFICATION : An assembly of heat assisted pre-fermentation maceration with traditional vinification pneumatic pressing.

VATTING : 6 days with temperature control

MATURING : Bottle on the estate

PRESENTATION

THE WINE : This wine dons a dark ruby robe and harbours lovely red fruit aromas that include cherry, raspberry and black currant. The rounded mouthfeel is supple and silky with great length.

SERVING TEMPERATURE : 14 to 16°C

FOOD AND WINE MATCHES : Ideal with delicatessen meats and cheeses.

CELLARING : Enjoy from the 3rd Thursday in November following the harvest, with friends.

AWARDS : Gold Medal at the 2014 Trophée Lyon Beaujolais-Nouveau.