

JEAN-MARC LAFONT

BEAUJOLAIS VILLAGES GRANITS BLEUS

COLOUR : Red
GRAPE VARIETY : Gamay noir à Jus Blanc
Alc. By Vol. : 12,5°
AOC : Beaujolais-Villages



TERROIR

SOIL TYPE : Granitic clay on the communes of Quincié and Lantignié
ASPECT : : South-west facing
AVERAGE AGE OF VINES : 50 years old
AVERAGE YIELD : 45 hectolitres / ha
PROTECTING METHOD : Inte, Lutte raisonnée depuis 1992

VINIFICATION

MANUAL HARVEST : 100 %
GRAPE SORTING : Very careful sorting on arrival at the chai, to only keep the healthiest grapes at peak ripeness.
VINIFICATION : Traditional in whole bunches, pneumatic pressing and temperature control.
VATTING : 6 to 9 days
MATURING : In vats for 7 months

PRESENTATION

THE WINE : Our Beaujolais-Villages is fleshy and supple, with a lightly tannic structure, meaning that it can be enjoyed at any time of the day. Red fruit, mainly black currant and raspberry, aromas are at the fore.
SERVING TEMPERATURE : 14 to 16°C
FOOD AND WINE MATCHES : Ideal with delicatessen meats, patés, savoury tarts or simply as an aperitif.
CELLARING : 3 to 4 years.
AWARDS : Vintage 2013 : 89/100 Wine enthusiast