

BEAUJOLAIS-VILLAGES NOUVEAU, Cuvée Jean



COLOR: RED
GRAPE VARIETY: 100% GAMAY
13% ALC BY VOL

AOP: BEAUJOLAIS VILLAGES



100% HAND-PICKED

This cuvée is crafted completely naturally to create harmony between the soil, the vines and their environment with a single aim in mind; to create great wines. This cuvée IS vinified without the use of any sulfur or other addition. It is a fruity, lip-smaking wine, that give off bright, dark berry fruit and vine peach scents. The mouthfeel is elegant and more-ish.

TERROIR:

Soil Type : Cuvée crafted with grapes grown on granitic-clay soils on the slopes of Domaine de Bel-Air in Lantignié.

Exposition: Southwest facing

Average age of vines: 60 ans

Average Yield: 35 hec/ ha

Vine Tending: Integrated since 1992 and High Environmental Value since 2018

VINIFICATION :

Grape Shorting: Very careful sorting on arrival at the chais, to only keep the healthiest grapes at peak ripeness.

Vinification: Traditional Beaujolais carbonic vinification.

Vatting: 6 days with temperature control.

Maturing: Bottled on the estate.

PRESENTATION:

Serving Temperature: 14 to 16°C

Food & Wine Matches: Ideal with autumn flavors chicken (cream and mushrooms) but also with quenelles or fresh goat cheese.

Cellaring: Enjoy from the 3rd Thursday in November following the harvest, with friends around the table.