

CHIROUBLES

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: Light and fine well-drained sand from decomposed granite; Southeast facing

Vine age: 50 years old

Tending: Goblet pruning, the prunings are minced, some plots are trellised, 25% sodded, narrow tractor for any mechanical work. **Manual harvest**

VINIFICATION

Beaujolais vinification
Temperature control
7 to 9-day vatting

MATURING

Matured in stainless steel or epoxy resin lined cement vats for 7 months, then bottled in April/May

Tasting

Eye: Ruby red robe

Nose: Floral violet, iris, lily of the valley and peony aromas

Palate: The red berry fruit qualities gifted by Gamay.
Really lip-smacking, just slides down

SERVING

Cellaring : 3-4 years



Contact

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MORGON

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: Sand and clay soil from decomposing granite; Southeast facing

Vine age: 46 years old

Tending: Goblet pruning, the prunings are minced, some plots are trellised, 25% sodded, narrow tractor for any mechanical work. Manual harvest

VINIFICATION

Beaujolais vinification
Temperature control
9 to 14-day vatting

MATURING

Matured in stainless steel or epoxy resin lined cement vats for 7 months, then bottled in April/May

TASTING

Eye: Deep garnet robe

Nose: Ripe fruit including cherry, peach, apricot and plum

Palate: This well-built, rich, powerful and fleshy wine is the expression of the terroir it comes from

SERVING

Cellaring: 4-5 years



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