

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

00 33 (0)6 07 86 85 19 / (0)6 80 01 22 90

contact@lagammebeaujolaise.com

237 Route de Douby, 69115 CHIROUBLES

www.lagammebeaujolaise.com