

# BEAUJOLAIS-VILLAGES ROUGE

**Encépagement** : 100% black Gamay with white juice

**Exposure** : Southern slopes exposed/southern east

**Soil** : Granite/sandy soil

**Wine making** : Each bunch of grapes is carefully gathered the grapes with the hand. Then the harvest is put by gravity to avoid all trituration and to keep the maximum of whole bays.

It is held then two fermentations, a traditional alcoholic fermentation in the liquid phase of the vintage and an intracellular fermentation in the solid phase with the appearance of specific flavours. The vintage is immediately heated in the neighbourhoods of 32°C to quickly extract the color without having to let ferment too a long time

**Temperature of service** : between 12 and 15° C .

**Dishes being able to accompany** : Most types of meats and many types of cheese.

**Tasting** : Deep ruby red color with a full Beaujolais taste and a moderate long clean taste.