



BEAUJOLAIS-VILLAGES

AOP Beaujolais

Viticulture : transitioning to full organic viticulture

Density : 10 000 vine plants per hectare

Grape variety : Gamay

Production area : Beaujolais

Vines average age : 40 years old

Yield : 45 hl / ha

Soil : Granit, Sand, Manganese

Alcoholic fermentation : in cement vats, full grapes, vertical press.

Maturing : 50% in vats & 50% in 228-liter barrels

Bottling : At the Estate in Lancié, Beaujolais

Tasting :

The nose is fresh with red fruits and floral aromas. The mouth is round and rich with a tender generosity. Its finish shows tannins and a delicate saline edge.