

DOMAINE DE VERNUS

2023 CHIROUBLES

This terroir offers the highest, most granite-rich vines in Beaujolais. Altitude is a guarantee of freshness in today's changing climate. On these steep slopes, the vines undergo arduous, meticulous work. The wine has a complex nose with notes of undergrowth. The palate, quite different from the nose, offers flavors of red berries accompanied by good acidity and length. The finish features a surprising retro-olfaction.

TECHNICAL SHEET

6 650 bottles 200 magnums 15 jéroboams

Single-varietal Gamay

Vineyard pruning Goblet pruning according to beaujolais tradition

Average age of the vineyard 64 years Verbomet

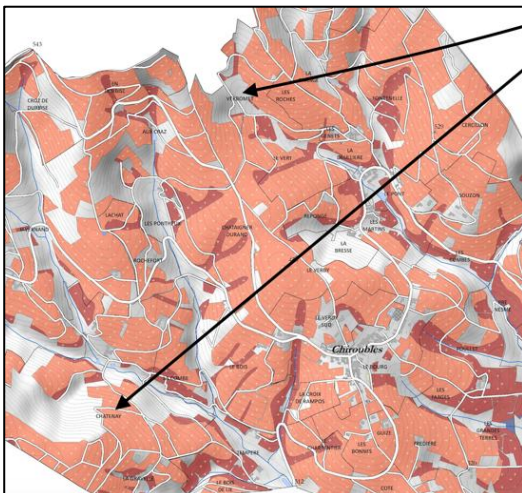
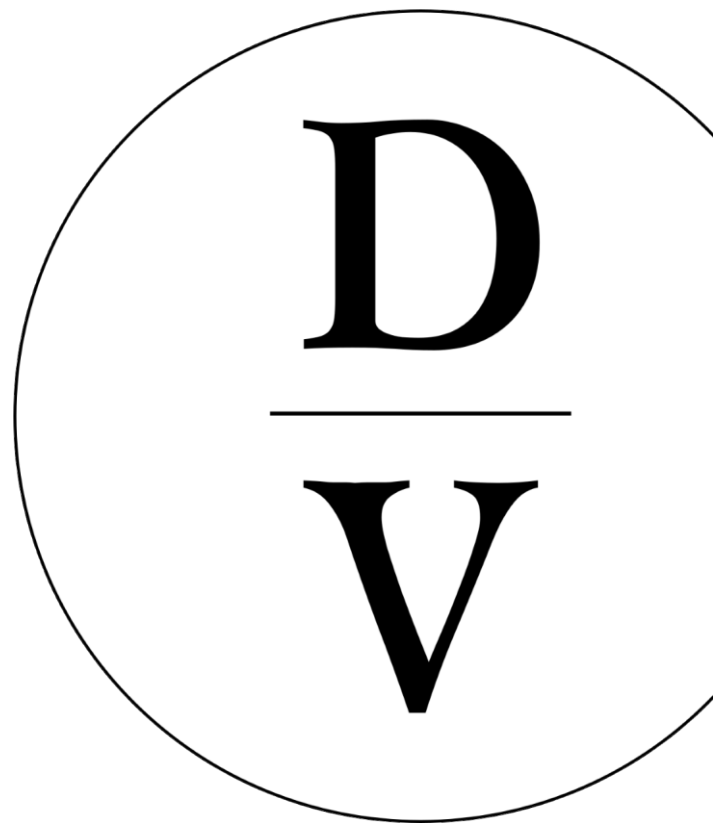
37 years Châtenay

Vinification Harvesting and hand sorting
Crate harvesting
Destemming 100%
Alternate grape-treading, pump over, and delestage
Cold maceration
Natural fermentation three weeks
Settling ten days
Wild yeasts

Maturation 50% in oak barrels and 50% in vats for Ten months

Bottled on the estate

Ageing between 5 and 10 years



PLOT:

Verbomet and Châtenay

Area 1HA 8A

Soil type Shallow granites

Altitude 425 m on average