

THE BEAUJOLAIS

# Beaujolais Rosé Nouveau



## Taste:

Beaujolais nouveau is very fresh, red fruit, round tannin, elegant and fine.

## Food and wine pairings:

Beaujolais nouveau goes well with a number of dishes including delicatessen meat, poultry, fish and cheese. (pizzas, delicatessen, cheese...) Its friendly wine.

## Vinification:

Traditional Beaujolais, semi carbonic.

<b>Designation of origin</b>	Beaujolais
<b>Area</b>	1 ha
<b>Vineyard management</b>	50 years old
<b>Plantation density</b>	10 000 vines/ha
<b>Soil type</b>	Clayey
<b>Grape variety</b>	Gamay noir à jus blanc
<b>Average yield</b>	50 hL/ha
<b>Harvest</b>	Manual



HEV High Environmental Value



In conversion to organic