

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.

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



HEV High Environmental Value



ORGANIC - organic winegrowing