

THE BEAUJOLAIS

Beaujolais Rouge

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
Vineyard management	40 to 60 years old
Plantation density	10,000 vines/ha
Soil type	Clayey
Grape variety	Gamay noir à jus blanc
Average yield	26 hL/ha
Harvest	Manual



HEV High Environmental
Value



In conversion to organic