

THE CRUS DU BEAUJOLAIS

Chiroubles

La Fontenelle



Taste:

This Chiroubles got silky and well balanced tanins. The bouquet is fruity, mineral and floral (peony, lily of the valley, violet).

Food and wine pairings:

Chiroubles goes well with delicatessen, poultry and even fish.

Vinification:

Traditional Beaujolais, semi carbonic.

Designation of origin	Chiroubles
Cuvée	La Fontenelle
Area	1.70 ha
Vineyard management	40 to 60 years old
Plantation density	10,000 vines/ha
Soil type	Granit and sand, south exposition
Grape variety	Gamay noir à jus blanc
Average yield	50 hL/ha
Harvest	Manual



HEV High Environmental Value