

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.

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



HEV High Environmental Value