Domaine RUET
Depuis 1926

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

Alcohol abuse is dangerous for your health, consume in moderation. Alcohol should not be consumed by pregnant women. The sale of alcohol is prohibited to minors under the age of 18.
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