

Nicolas Potel

Beaujolais Villages



Deep, garnet red. Delicate aromas of crushed fruits: strawberry, blackcurrant, cherry. Earthy, leather and pepper notes nicely accompany the intense fruit. A beautiful vinosity with a velvety structure. Fruity flavors, silky tannins and nice acidity add a fresh touch to this easy-drinking wine.

Recommended Pairings:
Ideally served slightly chilled. Pairs well with lamb tajine, grilled fish or meat kebabs, grilled scallops, fresh tofu, cured meats, light stews, pizza, barbecued chicken and pork.

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