

Nicolas Potel

BEAUJOLAIS VILLAGES

Area of Production: The Beaujolais-Villages appellation covers 39 communes north of the Rhône and stretches up to the southern section of the “Saône et Loire”. It covers the mostly granite hillsides between the River Saône in the East and the Monts du Beaujolais in the West, between Villefranche sur Saône and Beaujeu. This wine comes from the vineyards planted around the villages of Lantignié, Saint-Julien, Saint- Etienne-des-Ouillères, Montmelas and Blacé. The selected plots of vines spread over the slopes and plateau of the communes of Montmelas, Saint-Étienne-des-Ouillères, Lantignié and Blacé in Beaujolais and are situated at an altitude between 270 and 500 meters. The vines are planted on granitic and schist terroirs, which contribute to the richness and complexity of the aromas.

Varietal: Gamay Noir

Alcohol: 13%

Wine Notes: 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.

Wine Making Technique: The grapes are hand-harvested. Traditional wine making follows with semi-carbonic maceration and ageing in stainless steel tanks for 8-12 months. Maceration lasts 7-12 days to ensure good extraction, with temperatures held at 22°- 25°C to protect the fruit of the Gamay grape.

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.

UPC Code:



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