





**Grape variety: 100% GAMAY** 

**Origin:** At the heart of Beaujolais, close to Villefranche-sur-Saône.

Soil: Argilo-calcareous and silty.

Vinification: Handpicking; traditional Beaujolais semi-carbonic maceration.

**Tasting notes:** 

- Color: A vibrant ruby red.

- Nose: Red fruit aromas mingled with spices.

- **Palate:** Good intensity. Supple and well structured with silky tannins, well balanced. Lively finish with aromatic and fruity notes.

**Recommendations:** White meat, cold cuts and regional cheeses.

Serving condition in F°: 57 - 61

**Presentation:** Traditional Burgundian bottle.

Cellar potential: 2 - 3 years

Alcohol content: 12.5 Bottle Capacity: 750ml

