



# VICTOR BERARD BEAUJOLAIS

**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:** Ruby red with deep purple shades.

- **Nose:** Fine and fruity: small, fresh red berries.

- **Palate:** Supple and light, velvety, very pleasant. Good length, fruity and aromatic.

**Recommendations:** Cold meats, roast pork and poultry.

**Serving condition in F°:** 53 - 57

**Presentation:** Traditional Burgundian bottle.

**Cellar potential:** 2 - 3 years

**Alcohol content:** 12.5

**Bottle Capacity:** 750ml

