

CHÉNAS

TRADITION DU BOIS DE LA SALLE

2023



Chénas is the smallest appellation of Beaujolais. On granite slopes, the very sandy, lean soils allow only a limited but high quality production. Less known than the Moulin-à-Vent, most of the Chénas possess the body and qualities of their prestigious neighbors.

COMPOSITION - PRODUCTION

TERROIR : Sandy clays

GRAPE VARIETY : 100% Gamay with white juice

VINIFICATION : Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 27/28°. Bottling February/March.

TASTING

Under its purple color, the subtle nose invites you to taste. Inmouth, the wine is composed of a beautiful texture. Its structure is enhanced by powerful tannins and aromas of black fruits, spicy and floral notes.

APPEARANCE : Sustained purple.

NOSE : Well developed on blackcurrant, black cherry and floral notes.

MOUTH : Ample, firm and fruity with supple tannins for a beautiful structure.

SERVICE

FOOD & WINE PAIRINGS : Red meats and cheeses.

SERVING TEMPERATURE : 14°-15°

AGING POTENTIAL : 4 – 6 years



Alcohol abuse is dangerous for health. To consume in moderation.

