



CHIROUBLES

LA MONTAGNE

2022

Overlooking the plain of Beaujolais, the Chiroubles appellation is the highest of Beaujolais at an altitude of almost 400 metres.

Its terroir often expresses wines with few tannins, fruity and light to appreciate in their early years.

COMPOSITION - PRODUCTION

TERROIR : Granitic soils and sedimentary soils

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

This wine has a beautiful aromatic intensity combining red fruits and floral nuances. In the mouth, it develops a soft and round structure very pleasant.

APPEARANCE : Bright vermilion with some ruby shades.

NOSE : Open and delicate on red fruit aromas and a hint of minerality.

MOUTH : Frank, the palate is ample, balanced and fresh.

SERVICE

FOOD & WINE PAIRING : Mixed salads and gratins.

SERVING TEMPERATURE : 14°-15°

AGING POTENTIAL : 3 - 4 years

