

BEAUJOLAIS NOUVEAU

COEUR RUBIS

2025

The new wine is the first wine put on sale after the harvest. It can only be sold after the 3rd Thursday of November. That's why Beaujolais Nouveaux arrives every year on this date!

After a vinification shorter than for a wine for laying down, the Beaujolais Nouveau develops typical characteristics of the new wines: lightness and a lot of fruitiness.

COMPOSITION - PRODUCTION

TERROIR : Silty and granitic sands

GRAPE VARIETY : 100% Gamay black with white juice

VINIFICATION : Manual harvest – Vatting in whole bunches and destemmed harvest – carbonic maceration: +/- 5-6 days – temperature control at 27/28°. Ageing in concrete tanks – Bottled in October.

TASTING

All you can expect from a Beaujolais Nouveau, simply on gluttony and pleasure!

APPEARANCE : Bright and vibrant ruby red.

NOSE : An intense and immediate expression of raspberry, strawberry and morello cherry.

MOUTH : Supple, fine, with pleasant fruity flavours.

SERVICE

FOOD & WINE PAIRINGS : Charcuteries, cheeses & cold meats.

SERVING TEMPERATURE : 13°-15°

AGING POTENTIAL : 1 – 2 years

