

BEAUJOLAIS VILLAGES

NOUVEAU

COEUR NATURE

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!

New since the 2022 vintage, this Beaujolais Villages Nouveau "Coeur Nature" without added sulphites lets the wine express itself. Notice therefore to all wine lovers on the fruit!

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

Without any sulphites added, this authentic and goudy wine reveals delicious aromas of stewed fruit. A pure delicacy!

APPEARANCE : Cherry red with purple highlights.

NOSE : Expressive and generous bouquet on fruity and floral scents.

MOUTH : Round, fruity and supple with a fresh finish.

SERVICE

FOOD & WINE PAIRINGS : Aperitif, charcuteries, grilled meats and in sauce.

SERVING TEMPERATURE : 13°-15°

AGING POTENTIAL : 1 – 2 years

