



# BEAUJOLAIS-VILLAGES

## VELOURS DE COTEAUX

### 2023

First appellation in France to have used the term «villages» from 38 communes of the Saône et Loire and the Rhône. The Beaujolais-Villages is shared; easy to drink, it perfectly complements regional dishes.

Velours de Coteaux comes from a selection of hillside plots located between Jullié, Emeringes and Pruzilly near the Juliéna and Saint Amour vintages.



#### COMPOSITION - PRODUCTION

**TERROIR** : Silt and granite sands

**GRAPE VARIETY** : 100% Gamay with white juice

**VINIFICATION** : Manual harvest – Vating in whole bunches – carbonic maceration: +/- 7-8 days – temperature control at 27/28°. Bottling February/March.

#### TASTING

A full, gourmet wine where the fruit expresses itself with elegance and persistence. This Beaujolais Villages combines balance, roundness and character.

**APPEARANCE** : Bright red with purple reflections.

**NOSE** : Open on notes of red fruits and black fruits.

**MOUTH** : Both concentrated and fresh with a nice length.

#### SERVICE

**FOOD & WINE PAIRING** : Charcuteries.

**SERVING TEMPERATURE** : 14° -15°

**SAGING POTENTIAL** : 2 - 3 years

