

BEAUJOLAIS-VILLAGES

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 – Vatting 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 month after opening



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

