

BEAUJOLAIS VILLAGES

NOUVEAU

COEUR POURPRE

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!

Compared to the Beaujolais Nouveau, the Beaujolais Villages Nouveau offers more structure and complexity without ever losing its identity as a convivial wine!

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

A Beaujolais Villages Nouveau marked by the harmony between the persistent aromas and the volume on the palate, supported by round and melted tannins.

APPEARANCE : Garnet red with deep purple reflections.

NOSE : Fine and elegant on floral scents, ripe red and black berries.

MOUTH : A round and velvety material with fine tannins for a beautiful balance.

SERVICE

FOOD & WINE PAIRINGS : Lyon salads, poultry gizzards & cheeses.

SERVING TEMPERATURE : 13°-15°

AGING POTENTIAL : 1 - 2 years

