



# FLESHY AND FRUITY RED WINE

# Beaujolais Villages

## TASTING NOTES

Visual: Brilliant red colour with purple glints.

Nose: Elegant and intense bouquet featuring aromas of red fruit (strawberry, cherry).

**Palate:** Rich, full and vinous, it reveals delicate favours of flowers (violet) and liquorice. There are silky tannins in the texture.

### WINE AND FOOD PAIRING

To accompany dishes such as charcuterie, roast poultry, red meat, mature cheeses. For family occasions we typically serve it with braised beef cheek accompanied by polenta.

Serving temperature: 14-16°C.

#### WINEMAKING AND MATURING

#### Grape variety: Gamay.

Vinification: Manual harvesting and traditional winemaking with semi-carbonic maceration.

Maturing: In tanks in order to capture the aromas.

#### THE TERROIR

Beaujolais Villages AOC is one of the largest viticultural regions in Beaujolais. It covers some 4,400 hectares of sun-drenched vineyards planted at altitudes between 200 and 500 metres. The slopes are east-southeast facing but the terroirs are quite diverse: in the north are the granite and schist soils, in the

centre and in the south we find clay and sandy soils.

#### DID YOU KNOW?

The appellation Beaujolais Villages was created in 1937 and it was the first appellation in France to use the term "villages".



The legendary-little knight character that appears on our bottles and on all our branding truly-captures the essence of La Burgondie. Courageous, confident and loyal. We are a forward-thinking, like-minded group of individuals who are fiercely proud of our Burgundian roots, our beautiful region and our wines. Passion, solidarity and centuries of expertise has brought us together in a collective effort to bring you the best that our beautiful region has to offer. Our wines, produced using environmentally friendly farming methods, are evocative of our hard-working co-operative-winemaker families who give their all, and have done so for generations. It's our way of life in a glass.

Vins du Beaujolais .....