



BEAUJOLAIS “LES PIERRES DORÉES”

Grape varietal: 100% Gamay

Vineyards: Pierres Dorées area, Beaujolais

Denomination: Appellation Beaujolais Contrôlée

Average age of the vines: 40 years

Soil: Clay and limestone

Harvest period: First part of September

Vinification: Manual harvest, whole berry fermentation, partial carbonic maceration, temperature-controlled fermentation in stainless steel tanks.

WINE FACTS

Alcohol content: 12,5% by vol.

Sugar: 2 grams per liter.

Color: Ruby red, brilliant.

Aroma: Delicate fruity aromas, raspberry, subtle earthy notes.

Palate: Medium-bodied dry red with fruit reminiscent of cherries and violets.

Food suggestions: Summer sausage, white meats, grilled fish, charcuterie.

Serving temperature: 17° C/ 63° F or slightly cool during summer.