





INTRODUCTION

Gamay has been grown in Burgundy and Beaujolais since the Middle Ages. The Chenas appellation has the smallest surface area in Beaujolais, and is renowned for its fruity wines with soft tannins. Our Chenas is vinified and matured in the Burgundian style.

TERROIRS

Stony soils of ancient alluvial deposits and rounded pebbles. Southern exposure

VINIFICATION & AGEING

Hand-picked in crates (transported by refrigerated lorry to Nantoux), vinified in wooden vats, pumping over, indigenous yeasts, 1/3 whole bunches and 2/3 destemmed grapes, matured in neutral barrels for 10/12 months, bottled unfiltered.

TASTING

Peppery, black cherry and peony on the nose. On the palate, the attack is juicy, with a very supple, spicy finish.

Service temperature: 14/16°

Cellaring: 3/4 years

KEY INFO

Varietal: 100% Gamay Appellation: Chenas

Colour: red

Certified organic wine (Ecocert)



