



## BEAUJOLAIS-VILLAGES

Appellation Beaujolais-Villages Contrôlée

This cuvée of Beaujolais-Villages Rouge 2024 is a first for this vintage, symbolizing a true renewal for the estate.

Crafted in amphora from beautiful bunches of Gamay, vinified through carbonic maceration, with no additives and using wild yeast, this cuvée marks the debut of a new range.

Millésime 2024



The 2024 vintage was characterized by a cool climate and relatively rainy weather.

Complex and carefully managed, the harvest was completed around 10 September. The excellent quality of the harvest showcased the full freshness and fruitiness of the Gamay grape, promising a delightful array of aromatic flavors.

### VARIETY

100% Gamay

### VINE GROWING

Vines approximately 30 years old, certified organic since 2020.

### HARVEST

Hand harvested in small 13 kg crates.

### VINIFICATION

Cold maceration, in whole bunches (100%). 10 days of carbonic maceration and fermentation with wild yeast in amphora. Vinification without additives. Light pressing, followed by the completion of fermentation in stainless steel tanks before racking and returning to the amphora.

### MATURING

100% vinified in amphora, with one week in stainless steel tanks after pressing and before racking.

### TASTING NOTES

**Appearance:** Bright ruby with shimmering highlights.

**Nose:** Very fresh and lively, offering aromas of red cherries on the first nose, followed by floral notes on the second.

**Palate:** Fresh and juicy, with subtle notes of tart red fruits and a beautiful, lingering finish.

### FOOD & WINE PAIRING

Apéritif, tapas, grilled octopus, and a variety of Asian dishes such as tataki, sushi, and pad thai.

### SERVING TEMPERATURE

Serve between 11° and 12°C.

### AGING POTENTIAL

Best enjoyed in its youth, but this wine may reveal delightful surprises over the next 3 years.

