



BEAUJOLAIS “PIERRES DORÉES”

Grape varietal: 100% Gamay

Vineyards: Pierres Dorées area, Beaujolais - France

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 and aging in concrete tank.

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.

Les Pierres Dorées

Just down the road from Lyon, Southern Beaujolais is a lively and luminous region, dotted with ochre-yellow stone built villages that reflect the sun. This stone produces a whole array of warm sundrenched colours giving originality and charm to this area of the Beaujolais region that remind Tuscany.

This exceptional terroir gives unique wines, fruity, juicy and easy drinking for the red and rich and elegant for the white.