



CLOS DES VIEUX MARRONNIERS 2016 - BEAUJOLAIS 'Old Vines'

Description

APPELLATION: AOP Beaujolais - Les Pierres Dorées - Vieilles Vignes

Viticulture

100% Gamay Noir

Limestone soil with scattered veins of sand with some granite as well.

Vinification

This Beaujolais has been specially vinified with short maceration to extract clear colour, with low

temperature to keep the freshness of the wine.

AGEING POTENTIAL 2 to 3 years

Analysis

PH:

Total acidity :

Residual sugar :

Alcohol : .0% vol

Tasting Notes

A light wine with red fruit aromas, ruby red colour with purple hints. A medium bodied wine with

some minerality and a good balance on the palate.

FOOD & WINE PAIRINGS: Could be served chilled, during a complete meal. The charm of Beaujolais comes from its fruitiness. Ideal for a picnic and barbecues with friends.

VEGGIE : Lasagna perfect with veggies.

SERVING TEMPERATURE from 12 to 14 °C



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