



## Origins

The Beaujolais region forms part of the “Grande Bourgogne Viticole”. It starts South of the Mâconnais. With 100% Gamay grapes, the Beaujolais Villages appellation is situated in the two departments of the Rhône and Saône-et-Loire, and especially around the villages of Blacé, Lancié, Régnié and Lantignié.

## Grape varieties

Black Gamay with white juice.

## Terroir

The soils are mainly composed of limestone and clay interspersed with sandy granite veins. Of the total 22000 hectares planted in the Beaujolais region, 6000 hectares are entitled to the “Beaujolais- Villages” appellation, which is the intermediary appellation between “Beaujolais” and the 10 Crus.

Our wine is made up from a vineyard situated in: Blacé, situated towards the South of the region, several kilometres from Villefranche-sur-Saône. The vineyard extends from the Blaceret plateau (215 metres altitude) to the wooded hillsides of the Col de Failly (at 673 metres) and produces 420 hectares of Beaujolais-Villages.

## Vine and soil

Age of Vines: 48 years

Yield: 56 hectolitres per hectare Plots:

A parcel selection with vines pruned “en gobelet” on sandy and stony soils. Blacé brings roundness and fruit to the blend.

## Vinification and maturing

Harvest of the gamay grapes took place on September 2020, the 4th.

The stalks being very ripe, vatting occurred with whole bunches to help and give a tasty, easydrinking style.

Semi-carbonic maceration lasted 18 to 20 days with only one over-pumping for maximum extraction and to preserve the aromas.

The wine was then aged for 8 months in stainless steel tank on fine lees.

Bottling in May 2021.

46 650 bottles produced.

## Food and wine pairing

Ideal with charcuterie, Italian dishes and white meats.

Try also to decant this great Beaujolais-Villages to discover new tastes!

## Tasting notes

An elegant ruby-red colour.

The nose shows aromas of small berry fruits such as raspberry and black cherry.

A refined, very elegant wine in the mouth fully expressing its origins and offering pleasant ripe red fruits flavours, spicy notes, wellrounded, soft tannins and a nice length.



## Serving suggestions

Best served at a temperature of around 12°C to 14°C. (54-57°F), to appreciate its fruit aromas, its delicacy and freshness.

## Ageing potential

The long vat maceration allows for good extraction. This wine is therefore well-structured and can easily age up to 5 years.



Vintage : 2020

### **Gorgeous colors and mouth-filling wines**

Winter 2019-2020 was the warmest in France since the beginning of the 20th century. There was no hard frost at all. The average temperatures in the Beaujolais region over the first four months of the year were the mildest since 1947!

Very fine grapes that are extremely aromatic. The quantity of the harvest has varied from appellation to appellation and terroir to terroir. Intense colour and good acidity.

The harvests:

18th August: the harvest begins with the Côte de Brouilly (21 days ahead of 2019!)

20th August: Beaujolais-Villages.

28th August: the whole Beaujolais region is hard at work.

19th September: the harvest finishes.

This year has been marked by tremendous diversity between different plots, these having reacted differently to the extreme weather conditions (lack of rain over much of the year and hot conditions). Some plots have lost a lot of juice, others have coped marvellously well! Several factors account for these differences: the soil, siting and exposure to sunlight, age, the yield of individual vines etc...

As a result, key variables are different from one wine to another. Potential alcohol fluctuates between 12° and 15°. The Gamays have good aromatic potential with a thick epicuticular wax layer (bloom).

This year we have favoured destemming with long maceration periods to really bring out the elegance of this vintage. Obviously, the traditional semi-carbonic maceration approach used in tandem with vendange entière is still called for to draw out our Gamay's aromatic subtlety, not to mention hot pre-fermentative maceration to extract as much colour as possible from the grapes that were most affected by drought.

Initial tastings, Lydie Nesme:

'It's a journey through the senses that's intense and complex, a real pleasure for the taste buds, with aromas of raspberry, cherry, morello cherry and even pear! It's a real delight to test the must with all the gorgeous colours it exhibits!

Our Beaujolais' aromatic palette is a broad one, ranging from raspberry liqueur, ripe Burlat cherries in syrup, smooth crème de cassis and wild blueberry to floral notes of violet, iris and peony, liquorice and dark chocolate. Mouth-filling despite high levels of acidity in some cases. The wines are supple, round and smooth, well-structured with supple, silky tannins. An elegant vintage in the making.'