



Since 1865, the spirit of Mommessin has consisted of a Beaujolais soul and a Burgundian heart that define a style that is fruity, powerful and very close to its roots. The Mommessin spirit stands out for the alliance of two winegrowing regions - Burgundy and the Beaujolais, two cultures that make our wines distinctive and appealing.

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 varietal

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 2021, the 24th. Vatting occurred with whole bunches to help and give a tasty, easydrinking style. Semi-carbonic maceration lasted around 12 days with one over-pumping daily for maximum extraction and to preserve the aromas. After the pressing, the free run and press juices were blended together, the malolactic fermentation was 100% completed and the wine was aged in stainless steel tank on fine lees.

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 with violets hues.

The nose reveals subtly-spiced flavours of black fruits and almond while the aromas of blackcurrant and blueberry dominate in the mouth.

A well-structured wine, elegant and supple with silky tannins and very nice length.



Serving suggestions

Best served at a temperature of around 14°C to 16°C. (57-60°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 : 2021

A very small harvest but a success !

The harvest 2021 was spread out over three weeks and finished around October 6th in vineyards with later ripening.

First tastings revealed very fruity, fine, elegant, flattering and soft wines