



BEAUJOLAIS VILLAGES NOUVEAU

Situation

Maison Trenal's Beaujolais-Villages Nouveau comes from the area of Clochemerle and of Beaujeu. The soils are granitic and silty. Planted on undulating slopes, the South facing vines enable the grapes to reach full maturity. This exceptional Terroir guarantees the charm of this wine, full flavoured yet delicately fruity.

Tasting

This wine presents a dress intense ruby and brilliant, with beautiful purple brightness. In the nose, this wine is complex, with a wide family of fruity aromas such as the blackberry, the Morello cherry, the strawberry jam, the blueberry or still the grapefruit. Its elegance is accompanied by lighter touches of pepper, licorice, violet or even with bud of blackcurrant. In mouth, the wine expresses completely at the same time a gourmand and rich taste and a beautiful freshness which spread a long finale.

How to drink and serve

Destined for early drinking to fully appreciate its bright fruitiness, this Beaujolais Villages Nouveau will also reward cellaring for 1-2 years. Best served slightly chilled, between 13 in 15°C with charcuterie, poultry and cheeses.

Origin

Beaujolais, France

Grape variety

Gamay

Age of the vines

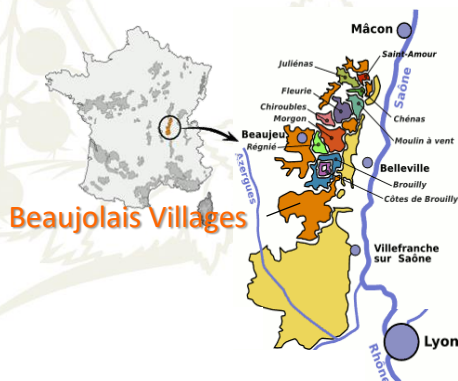
30 to 50 years old

Soil

Limono-sableux. Arenas of pink granite, mixed with colluvions.

Fermentation

Whole bunch maceration for 5 to 6 days. Fermentation is temperature controlled to preserve the fruity aromas of this wine. No fining and a light filtration only before bottling.



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