



TRENEL

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VIN DU BEAUJOLAIS

BEAUJOLAIS

CUVÉE ROCHEBONNE



Appellation:

AOP Beaujolais

Grape variety:

Gamay noir à jus blanc

Recognised in September 1937, the Beaujolais AOP is the region's most extensive appellation. It produces fresh, fruity wines, perfect for summer-time drinking.

Trenel's Beaujolais Cuvée Rochebonne comes from the east of the Pierres Dorées area. Located in Lucenay, these vineyard plots are particularly old, the first having been planted in 1922. The soil has a high clay content giving the wine roundness and structure.

Soil:

Clay over a limestone bedrock.
Eastern exposure.

Vinification:

Harvested by hand, then macerated in whole bunches for 8 to 10 days. Aged for 5 months in concrete tank. No fining but a light filtration before bottling.

Tasting notes:

Appearance: Intense ruby red hue.

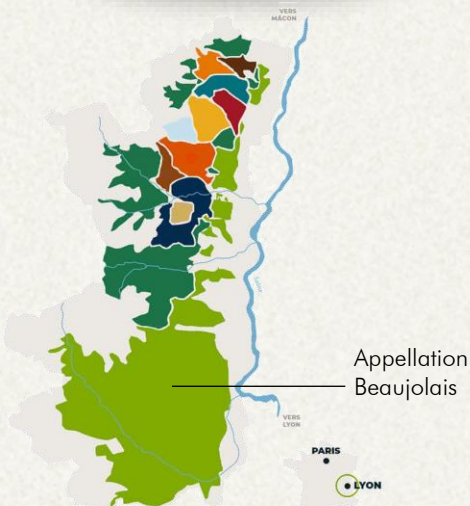
Nose: A fruity, luscious wine with characteristic aromas of cherries, blueberries and raspberries, combined with the minerality typical of the Pierres Dorées terroir.

Palate: Fine, silky tannins, developing notes of liquorice and pepper.

Serving suggestion:

Serve between 12-14°C. Ageing potential of 2 to 3 years.

Food wine pairing: Enjoy with *charcuterie*, grilled poultry or even a red fruit tart.



© Vins du Beaujolais

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