



TRENEL

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VIN DU BEAUJOLAIS

BEAUJOLAIS BIO



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 Bio (organic wine) comes from the east of the Pierres Dorées area, from a vineyard plot with a view of Mont Blanc in the distance. The vines are grown using organic methods with respect for the environment and tradition.

Soil:

Clay-limestone.
Eastern exposure.

Vinification:

Harvested by hand, followed by maceration in whole bunches for 8 to 10 days. Pressing followed by fermentation in stainless steel vats for 1 month. No fining but a light filtration before bottling.

Tasting notes:

Appearance : Ruby hue.

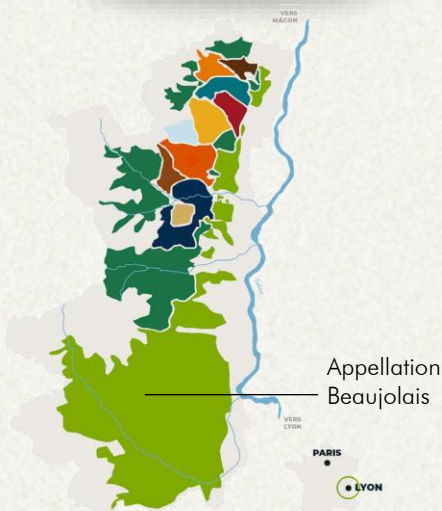
Nose: Delectable aromas of ripe red fruit and spices.

Palate: Harmonious and crunchy on the palate. The clay soil creates depth and silky tannins. An easy-drinking wine with a luscious character.

Serving suggestion:

Serve between 13-15°C. Ageing potential of 3 to 4 years.

Food wine pairing: Enjoy as an aperitif with friends, serve at a barbecue or pair it with charcuterie or poached eggs in a red wine sauce.



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Vin biologique certifié par FR-BIO-01