



# TRENEL

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## VIN DU BEAUJOLAIS

### BEAUJOLAIS VILLAGES



**Appellation:**

AOP Beaujolais Villages

**Grape variety:**

Gamay noir à jus blanc

The 38 Villages that make up the Beaujolais Villages AOP produce wines of distinction and character. Most of Trenel's Beaujolais Villages come from the Le Perréon and Clochermerle areas in the south of the AOP. The region's undulating landscapes are perfectly suited to the white-juiced Gamay Noir, which expresses itself superbly in this wine.

**Soil:**

Silty-clay granite.  
East, south facing.

**Vinification :**

Harvested by hand, followed by 8-10 days' maceration of the grapes, 30% of which are destemmed. Aged for 6 months in concrete tank. No fining but a light filtration before bottling.

**Tasting notes:**

**Appearance:** Bright, deep ruby hue with purplish tints.

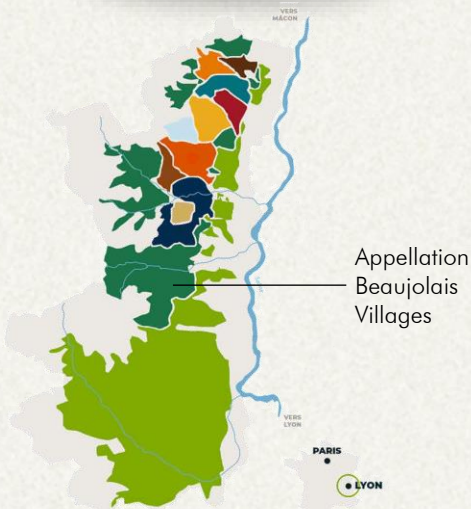
**Nose:** Dominated by red fruit (strawberries, redcurrants) interwoven with floral notes (roses, peonies).

**Palate:** A fine structure on the palate and soft, silky tannins. This wine is full of vitality and boasts long-lingering aromas.

**Serving suggestion:**

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

**Food wine pairing:** Enjoy with roast veal with mushrooms, skirt steak with shallots or beef bourguignon.



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