

crus beaujolais



TRENEL
BENE FACIT ID QUOD BENE AMAT



CHIROUBLES 2014

Situation

Planted on the slopes of a hill of granite sands, 300 to 480 m above sea level, the vines of “Chiroubles” A.O.C. overlook the valley of the Saône river. They benefit from an excellent exposition to the sun that brings fruits and elegance to the wines.

Trénel’s Chiroubles is produced on south oriented plots on very steep slopes.

Tasting

This elegant wine with a light ruby color presents a complex bouquet. It mingles floral aromas of peony and violet with berries, like strawberry and red currant, notes of undergrowth and a slightly smoky touch, given by its granitic terroir.

On the mouth, it is lace-like, with a very pleasant fruity finish.

How to drink and serve

Serve at 14° to 16°C as a reward after a long day of work or pair it with comfort food like fondue bourguignonne or viande de Grisons (dried meat).

Try it on a cheese raclette for an unusual pairing.

Drink within 3 to 5 years.

Origin

Beaujolais, France

Grape variety

Gamay Noir

Age of the vines

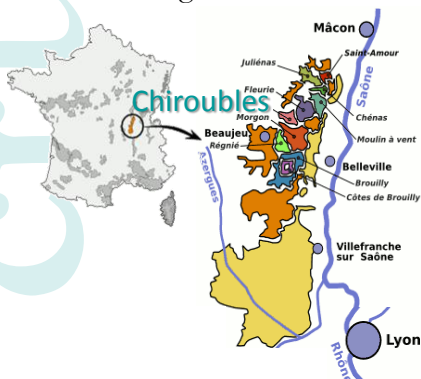
20 to 60 years

Soil

Granite

Wine-making

Maceration of whole bunches during 8 days. Maturing in cement tanks for 6 months. Unfined and lightly filtered before bottling.



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