

Beaujolais



**TRENEL**  
BENE FACIT ID QUOD BENE AMAT



## BEAUJOLAIS VILLAGES

### Situation

The AOC “Beaujolais Villages” brings together 38 villages of the region producing lip-smacking red, white and rosé wines.

Trénel’s Beaujolais Villages is produced in the area next to the villages of Perréon and Clochemerle. The parcels with sandy-loam and granitic soils are south and east oriented.

### Tasting

This Beaujolais Villages has a deep and brilliant ruby color with dark purple notes. The nose is dominated by red fruits, such as strawberry and red currant, mingled with floral notes of rose and peony.

It’s finely structured in the mouth, with smooth tannins. It’s a bright wine with long-lasting aromas.

### How to drink and serve

Serve at 13° to 15°C on delicatessen or for a spring picnic. It will also be the perfect companion of a “fondue bourguignonne”.

Drink within 3 to 4 years.

### Origin

Beaujolais, France

### Grape variety

Gamay Noir

### Age of the vines

30 to 60 years

### Soil

Granitic sandy-loam

### Wine-making

The grapes are partly destemmed and macerated for 8 to 10 days. Aging during 6 months in cement tanks, no fining and light filtration before bottling.



Antonio Galloni  
**vinous** 89  
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*Brilliant ruby-red. Cherry and boysenberry aromas show good focus and a hint of musky herbs. Juicy and light on its feet, offering bitter cherry and blackberry flavors and a touch of peppery spices. Finishes on a tangy note, showing firm cut, chewy tannins and good mineral-tinged persistence. (Josh Reynolds – Vinous)*

www.trenel.com