

Beaujolais



TRENEL
BENE FACIT ID QUOD BENE AMAT



BEAUJOLAIS BIO

Origin

Beaujolais, France

Grape variety

Gamay Noir

Age of the vines

30 to 40 years

Soil

Clay-limestone

Wine-making

Maceration in whole bunches during 5 to 6 days. The grapes are then pressed and put into tanks to finish the fermentations. Unfined and filtered before bottling.

Situation

Recognized in 1937, the regional appellation “Beaujolais” is the largest of the region. It produces crisp and fruity wines, perfect to celebrate the return of spring.

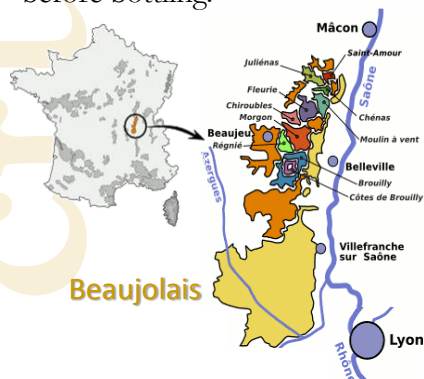
Trénel’s Beaujolais Bio is produced at the far east of the area called les Pierres Dorées, on a parcel facing the Mont Blanc. The vineyard is cultivated following the principles of organic farming, respectful of the environment.

Tasting

This bright wine presents a lovely ruby color and pleasant aromas of ripe red fruits. The clayey soil of its terroir gives it a deepness, very smooth tannins and a full-flavored mouth.

How to drink and serve

Served at 13° to 15°C, it will go well with simple cooking for friends and for all relaxing moments when the weather is getting milder, like barbecues and picnics on the water’s edge. To be drunk within 3 - 4 years.



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