



BEAUJOLAIS NOUVEAU

Situation

The wines of Maison TRENEL come from the areas of Villefranche and the Bois d'Oingt, called the « Pierres Dorées » (golden stones), in reference to the calcareous rocks with this particular intense yellow colour. The Soils are mainly clay and the vines are positioned to allow the grapes to reach optimum ripeness. This unique Terroir gives this Beaujolais Nouveau its richness and sweetness.

Tasting

This wine has a ruby delicate and brilliant dress, with dark purple reflections. In the nose, the fresh and gourmand aromas such as the blueberry, the cherry, or the raspberry jam are mixed with more subtle touches as the anise, the tobacco or the cep. You will find the same notes in the mouth, where this sensation is associated with a beautiful freshness before one finale fruity, light and persistent.

How to drink and serve

Destined for early drinking to fully appreciate its bright fruitiness, this Beaujolais Nouveau will also reward cellaring for 1-2 years. Best served lightly chilled, between 12 -14 °C with ham, chicken, or cheese.

Origin

Beaujolais, France

Grape variety

Gamay

Age of the vines

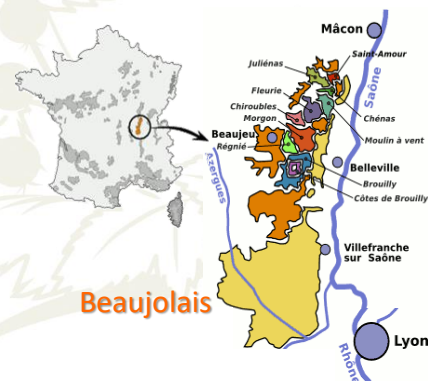
10 to 60 years old

Soil

Argilo-calcareous sedimentary deposit constituted by varied rocks.

Fermentation

Whole bunch maceration for 5 to 6 days with temperature controlled fermentation to keep the fruity aromas. No fining and light filtration before bottling.



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Wine Enthusiasts