FAMILLE CHERMETTE

The wine is emblematic of the estate where, from 1986, we wanted to bring back the Beaujolais of yesteryear. This cuvee is crafted to pure Beaujolais tradition: it does its Easter duty in big oak tuns, is fined using egg white, it is not chaptalized and undergoes only the lightest of filtering. The lively, intense fruitiness is very close to the grape itself. Concentration and freshness in the mouth make this a Beaujolais with character.

VINES & TERROIRS :

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

Cépage : Gamay
Grape Variety : Gamay
Color : Red
Vintage : 2023
Age of vines : Old vines between 60 to 90 years
Terroir : Dark granitic soil
Type of culture : Sustainable agriculture with HVE3 certification, pruning Cordon de Royat and Guyot
Type of harvest : Manual harvest.
Density feet/ha : 9 000
Surface : 5 Ha
Yield : 45 hL/Ha
Production : 15 000 bottles
% vol alcohol : 13.5 %

VINIFICATION & AGING :

Vinification : Traditional Beaujolais vinification with whole bunch: half-carbonic maceration, 6 days of maceration in concrete tank with indigenous yeasts
Aging : During 4 to 6 months in stainless steel tank
Cellaring : To drink within 2 to 4 years

TASTI NG NOTES :

Eye : Limpid, shiny ruby with crimson tints.
Nose : Floral and small wild red berry fruit notes including wild strawberry, raspberry, carnation and peony with a hint of white pepper.
Palate : Gentle, fleshy attack that brings you a perfect balance of fresh fruit and flowers, opening onto a silky mouthfeel comprising refined tannins, with a touch of spice coming through at the end.

MATCHING IT WITH FOOD:

Ideal for exotic cuisines: Caribbean, Asian for example, desserts and fruit sorbets. Recommended during the hottest days of the year!
Serving temperature : 15-16 °C

FAMILLE CHERMETTE

PIERRE-MARIE CHERMETTE

Origine
BEAUJOLAIS
Vieilles Vignes

www.chermette.fr

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SARL au capital de 37.500 €