Hospices de Beaujeu

Bourgogne Gamay

History

Now owned by Beaujeu Hospital, the Hospices wine estate evolved slowly over the centuries, thanks to legacies from more than 250 benefactors from 1240 to the present day. The Maison François Martenot intends to return this historic estate to its former glory and promote the four reserves bearing the names of major donors.

Grape variety

Gamay

Origin

The grapes come from the Beaujolais region.

Vinification

Traditional vinification in thermoregulated stainless steel vats, during 3 weeks: Cold-maceration approximately 8°C. Cap-punching and pumping over for the extraction of colour and structure. Fermentation with temperature peak at 30°C. Post-fermented maceration at 25°C. Maturation in barrels (30%) and vats (70%) for 8 to 16 months with malolactic fermentation. 25% of new oak.

Soil

The soil is granitic with shale and clay veins.

Colour

Bright red colour, with purple reflections.

Nose

Beautiful expression of Gamay, with fruity notes of gooseberries, exotic fruits, peony and black pepper.

Palate

We find this delicacy in the mouth, with soft tannins, ripe fruit aromas and a lot of generosity in the finish.

Recommandations

Excellent on grilled meats or in sauce such as coq au vin, lamb blanquette or beef stroganoff.

Serving
14-15°C

Cellar potential
Drink within 2 years.

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