

Domaine du Chapitre

Beaujolais-Villages 2020

History

The beautiful 35-hectare estate in the village of La Chapelle de Guinchay includes Beaujolais Crus (Morgon, Fleurie and Saint-Amour), Beaujolais and Beaujolais-Villages, Bourgogne Chardonnay and Mâcon-Villages.

Grape variety

Gamay

Origin

The Beaujolais region is between Mâcon and Lyon, on the right bank of the River Saône. This appellation is cultivated from three production areas surrounding the 12 Crus of Beaujolais. The plot is located on a plateau, which gives early maturity.

Vinification

Harvest by hand. The vinification is obtained using traditional method of thermo-regulated stainless steel. Once the wine is produced it is then aged in stainless steel tanks between 6 to 10 months before bottling.

Soil

The soil is granitic with shale and clay veins.



Colour

Bright red color with purple tints.



Nose

Beautiful aromas of red fruits like raspberry and currants.



Palate

The palate is generous with a flexible structure and a final acidity that gives crunch and lightness. A fun wine to share!

Recommandations

Excellent with grilled meat, meat with sauce (such as Coq au vin, lamb stew or beef Stroganoff...), meat terrine or cold meat. Soft cheeses (Camembert, Brie...) and Goat cheeses.

Serving 14°C

Cellar potential

Drink within 2 years.

