



ORIGIN :

Beaujolais, France

GRAPE-VARIETY :

Black Gamay with white juice.

VINE AGE :

10 to 60 years in accordance with plots.

SOIL :

Chalky-clayey sedimentary deposit comprising diverse types of rock: sandstone.

FERMENTATION :

Maceration of whole bunches for 5 to 6 days, then pressing and completion of fermentation in vats for 1 month.

No fined and filtration before bottling .

BEAUJOLAIS ~ CUVÉE ROCHEBONNE

SITUATION

Three districts in the Rhône department are principally concerned by the Beaujolais appellation: Villefranche, Anse, and the Bois d'Oingt. In addition, there are several villages from the districts of l'Arbresles and Tarare, as well as parcels dedicated to the production of Beaujolais Villages or other crus: that is, a total of 72 communes implicated in the production of Beaujolais. The Beaujolais "cuvée Rochebonne" **selection** from the House of **TRENEL** comes from the area of Villefranche and Bois d'Oingt. .

TASTING

This wine has got a ruby steady rob, developing a beautiful palette of red ripe fruit aromas (raspberry, redcurrant). The mouth, is fresh and is structured with a soft presence of tannins. The first impression is frank and the final is balanced. Beaujolais "Cuvée Rochebonne" is an harmonious wine, very pleasant to drink it. It is an ideal wine for a simple cook such as a plate of pork-butchery or a white meat.

CONSUMPTION AND SERVICE

During the year of production if one wishes to taste its full fruity flavours. TRENEL Beaujolais will keep well 1 or 2 years. Serve cooled between 12 to 14 C° (54 to 57 F°).
It goes perfectly with pork, poultry and cheese.