



ORIGINE :

Beaujolais, France

GRAPE-VARIETY :

Black Gamay with white juice

WINE AGE :

10 to 60 years in accordance with plots.

SOIL :

Crystalline arenas and schist.

FERMENTATION :

Maceration of full bunch of grapes during 6 to 8 days followed by pressing and maturing in tanks or large old barrels for 3 to 4 months.

BEAUJOLAIS VILLAGES

SITUATION

The Beaujolais Villages appellation covers 37 villages and 6020 Ha (14875 acres) and is divided into three main regions:

- The first one and the largest, spreads over the north-east of the Generic Beaujolais region.
- The second one is made of 7 villages: Quincié en Beaujolais, Marchamp, Régnié Durette, Lantignié, Beaujeu, St Didier sous Beaujeu, Les Ardillats and is close to Brouilly and Régnié Crus areas.
- The third one is made of small areas very close to several Beaujolais Crus for 17 villages. So we have 10 municipalities from Rhone's department and others 7 from Saone-et-Loire.

Trénel Beaujolais Villages comes from the second regions.

TASTING

Rather deep ruby robe with brilliant purple tints. Red fruits (strawberry, redcurrant) predominate on the nose, associated to fragrance of flowers (succulent rose, peony). Beautiful structure in the mouth and soft silky tannins. The flavour is full with vitality ; good aromatic persistency.

DRINKING AND SERVING

During the year of production if one wishes to taste its full fruity flavours. Serve cooled between 12 to 13 C° (54 to 57 F°). It goes perfectly with pork, poultry and cheese.