



ORIGINE :

Beaujolais, France

GRAPE-VARIETY :

Black Gamay with white juice

WINE AGE :

20 to 60 years.

SOIL :

Granitic-lime sand, mixed with pebbles.

FERMENTATION :

Maceration of full bunch of grapes during 8 to 10 days followed by pressing and maturing in tanks or large old barrels for 4 to 5 months.
No filtered and filtered before bottling.

CHÉNAS "DOMAINE DES DARROUX"

SITUATION

One of the most "scarce" crus of Beaujolais, CHENAS stretches north to the well-known Moulin à Vent and south up to the Chapelle-de-Guinchay. It is backed by two mounds, the Hunter's Cabin and the Remont Peak, which are said to have been formed by the giant Gargantua when he was emptying his basket...

TASTING

Beautiful ruby to garnet colour. Floral nose (peony, faded rose) heightened by spicy notes. Generous palate with supple yet taut tannins. The robust structure of this wine promises roundness, elegance and sensuousness and makes it suitable for laying down (3-4 years).

HOW TO DRINK AND SERVE

CHENAS should be served at 16°C (61°F) and goes well with meat in sauce, game, braised turbot with a Chénas sauce, or strong cheese.