

**ORIGINE :**

Beaujolais, France

GRAPE-VARIETY :

Black Gamay with white juice

WINE AGE :

20 to 60 years .

SOIL :

A poor acidic soil made of granite with large crystals where only vine can grow..

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.

CHIROUBLES

SITUATION

The village of Chiroubles is located on the top of a hill of granite sands (300 to 480 m high -912 to 1460 ft high) and overlooks the valley of the Saône river. The vineyard is planted on the slopes of this hill and some are particularly steep but very sunny.

The **TRENEL CHIROUBLES** which made the fame of Trenal, comes from three different wines produced by young winemakers with exceptional know-how. The plots are all situated east which is the best exposure for steep slopes.

TASTING

These Vinewards of 40 to 50 years of age have given to this vintage a beautiful purple-tinted ruby colour, this Chiroubles attracts by the intensity of its colour. Its intense and fine perfumes evoke red fruit, quite ripe. Structured the enough round mouth, with the still firm tannins, opens out lengthily. Balanced and very pleasant, a wine to be drunk within 2 years.

HOW TO DRINK AND SERVE

If one wants to appreciate its fine delicacy, it is best to drink it within the two first years. Served cool (14 C°- 57 F°), it goes very well with the most delicate dishes such as fish mousse, poultry with cream, and goat cheese.