

**ORIGIN :**

Beaujolais, France

GRAPE-VARIETY :

Black Gamay with white juice.

VINE AGE :

30 years.

SOIL :

The soil and the subsoil of « Pierres Dorées »
(the Golden Stones)
is made up red earth. Chalky and old schist.
There are plenty of fossils.

FERMENTATION :

Direct pressing, flow of juices.
Fermentation in stainless steel tank with
checking temperature between 18 et 22°
during 8 to 10 days.
No fining but filtering

BEAUJOLAIS ~ ROSÉ

SITUATION

This Rosé wine is from two small vineyards from the famous Pierres Dorées area (the Golden Stones), in South Beaujolais.

GRAPE HARVESTING AND VINIFICATION

This is a choice and a will to have this Rosé wine. Here, the grapes were entirely collect and drop in a pneumatic press. A slow and soft direct pressing allow us to get a flow of a very lightcoloured juice, only the purity of the fruit was vinificate.

TASTING

A beautiful lightly salmon, also intense and bright display a red fruits aroma, like pomegranate and current. It's an intense but also an unctuous Rosé wine.
It will bring happiness for sweet and candy lovers.

HOW TO DRINK AND SERVE

A Rosé wine is served between 10° to 13° C as an excellent accompaniment for all the spring-like cooking.