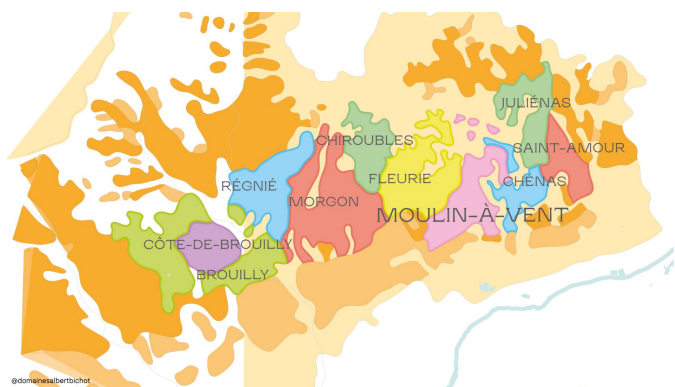




LOCATION

Beaujolais

VARIETAL

Gamay

TERROIR

Siliceous granitic soil

PRESENTATION

Located in the southern part of winegrowing Burgundy, Château de Varennes is located in Quincié-en-Beaujolais, north of Lyon. This 11th century chateau followed in the footsteps of its owners. It was modest and humble under the Villions in the 13th century, and rich and magnificent at the time of the Lords of Beaujeu in the 14th century. After that followed a succession of various owners. Since 1809, members of the Charveriat family have owned and operated the Château de Varennes estate.

As elsewhere in the Beaujolais, the Gamay grape is king here, capable of subtle expressions when planted in top-quality siliceous and granitic terroirs. The vines are planted in granitic soil on the south-facing slopes around the chateau. Such conditions are optimal for encouraging the ripening of the Gamay grape and its characteristic expression of red fruit.

WINEMAKING/AGEING

Fermenting maceration in thermoregulated open vats for about 10 days.
Aging in stainless steel vats for 6 to 7 months.

TASTING

Fresh, fine nose with floral (violet, peony) and fruity (raspberry, blackcurrant) notes. The palate is fresh, fleshy and delectable with notes of ripe fruit. Refreshing finish with fruit continuing to dominate.

SERVING

Serve at 12-13°C (53-55°F).

Enjoy this wine when young or within 3 years to fully appreciate its fruitiness.

FOOD PAIRINGS

Charcuterie boards and cheeses
Vegetarian starters and dishes
Grilled or roasted meats and poultry

QUOTES

Wine Enthusiast: 88/100 (2020)

Wine Enthusiast: 90/100 (2019)

Wine Enthusiast: 89/100 (2018)

