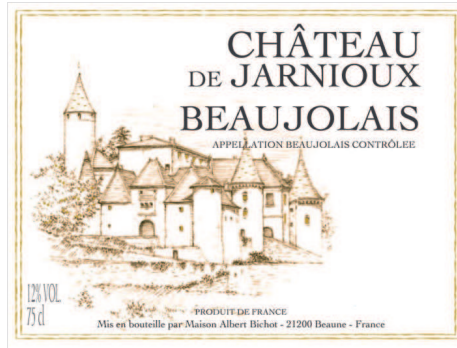


# BEAUJOLAIS CHÂTEAU DE JARNIOUX



## Beaujolais

**The vineyard:**  
 Calcareous clay soil

## Gamay

**Vinification:**  
 Temperature-controlled stainless steel tanks  
 10 days

## AOC Régionale

**Ageing:**  
 100 % in vats  
 8 to 12 months

*Located at the southernmost tip of wine-producing Burgundy, the Beaujolais is a region that cannot be ignored. Thanks to Beaujolais Nouveau, this appellation is now famous around the world. But beyond the festive attributes of this wine, it is also an impressive terroir and the birthplace of the Gamay grape, which fully expresses itself here more than anywhere else. Jarnioux and its hilly landscapes offer gorgeous panoramas of the Saône valley. Here, the vines are planted in calcareous clay soil (sedimentary in origin and therefore comparable to the soil profiles found in Burgundy). In this exceptional region, where it is warmer than in the rest of Burgundy, both the soil and the people working it contribute to the highly exceptional Gamay wines produced here, thereby affirming a true Beaujolais terroir.*

## Tasting notes

Delectable, fresh, typical nose with notes of strawberry and candy. Refreshing, round and smooth on the palate. The finish is long and refreshing and ends on a fruity note.

## Food/wine pairing

Recommended with cold cuts, Italian dishes, or savoury tarts.

## Serving and cellaring

Serve at 12°C - 13°C. (53°F - 55°F)

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