

# Estate Pascal AUFRANC



## Chénas *Beaujolais Cru since 1936* - Naturellement -

### Origin

At the end of the path, a preserved and confidential terroir with 70 year old vines surrounded by woods and fields..

### From the vines...

**Varietal** : 100% Gamay Noir.

**Vineyard area** : 1,5 acres.

**Density of plantation** : 3200 vines per acre.

**Vine Age** : 25 years old.

**Plot** : « En Remont ».

**Soil type** : Granitic.

**Elevation** : 330m.

**Exposure** : West.

**Farming** : organic practice favoring the biodiversity, cover crop, manual harvesting.

**Winemaking** : no added sulfites, punch down, fermentation under native yeasts.

**Aging** : 8 months in concrete vats on fine lees.

### ... To the glass

Garnet robe with purple tints. Nose of blackberry, elderberry, wild strawberry, liquorice. Lively palate with red and black fruits coulis, silky and aerial tannins, minty finish.

### Food pairings

Pair with Bresse poultry with a cream and morel sauce. Beef bourguignon. Filet mignon of pork, salty-sweet cooked.

### Practical information

- ★ Fruity and Savory
- ★ **Aging potential**  
0 - 5 years
- ★ **Service**  
Drink from 13°C

### Pascal AUFRANC



Artisan-Winemaker :



TERROIRS ORIGINELS  
BEAUJOLAIS MACONNAIS

« My estate is an old farm that emanates tradition through its beautiful stone houses overlooking the village. My home is also my workplace, perched on the hillside of Remont in Chénas. I am surrounded by woods, fields and vineyards. This mosaic of landscap. »

