



## Beaujolais-Villages Rosé - Rosé Vintage -

### Origin

A dry and crisp rose wine made with Gamay grapes. The Gamay in Beaujolais doted with fruitiness, a balanced acidity and minerality is a perfect varietal to make a dry French Rose.

### From the vines...

**Varietal:** 100% Gamay Noir

**Density of plantation:** 3400 vines per acre

**Vine Age:** 50 years old

**Soil type:** Sandy with chalk and silt

**Elevation:** 256m

**Exposure:** East

**Farming:** Estate certified HVE. Sustainable farming, putting vines under grass, clipping of the vines for a good exposure, plowing in the spring

**Winemaking:** Pressed after a few hours maceration - static must settle for 18 hours - long fermentation at low temperature (14°C) and then aging with stirring of the lees for 4 months without malolactic fermentation.

**Aging:** In stainless steel vats.

### ... To the glass

Pink robe with bright tints. A nose very savory characterized with red berries and candy notes freshly picked. The finish is fresh and elegant, appealing to drink!

### Food pairings

Perfect with chicken or shrimp skewers, grilled meat, bbqs, cured meat and cheese.

### Practical information

- ★ Fruity and Savory
- ★ **Aging potential**  
0 - 5 years
- ★ **Service**  
Drink from 10°C


### Laurent GAUTHIER



Artisan-Winemaker :



TERROIRS ORIGINELS  
BEAUJOLAIS MACONNAIS



« I do not hesitate to break my back to be closer to my vines, firmly rooted in soil rich in history and tradition. I like to adapt to the geology of my land, a bit like a painter with his palette of colors who projects his individuality through his work! »