

# Beaujolais Rosé



**AOP :** Appellation Beaujolais Rosé Protégée

**Surface area:** 2 hectares - 10 000 bottles/year

**Grape variety - average vine age:** Gamay Noir à Jus Blanc - 40 years old

**Planting density:** 10 000 vines/ha

**Average yield:** 50 hl/ha

**Aspect and soil:** South southeast - alluvial granitic sand

**Harvest:** manual

**Maceration:** picked in the morning and pressed in the evening

**Pressing:** pneumatic

**Maturing:** : in temperature controlled vats to avoid oxidation and to retain the youthful personality of the wine

Picked at daybreak, then pressed at sundown; it only takes a day for this wine to light up. In it, you will find the freshness of the first glimmer of dawn and the gentleness of an autumn dusk. Alert, tender and delicate, crafted from Gamay grapes; this wine brings together the finesse of a rosé with the fruit of Beaujolais. Add zest to your tasty al fresco meals with the impish charm of this wine's youth.

[www.vins-chateaupizay.com](http://www.vins-chateaupizay.com)

