

Le Grand Vin du Château de Pizay



AOP : Appellation Beaujolais Protégée

Surface area: 4,3 hectares - 25 000 bottles/year

Grape variety - average vine age: Gamay Noir à Jus Blanc - 60 years old

Planting density: 10 000 vines/ha

Average yield: 25 hl/ha - 0,4 l/vine

Aspect and soil: South southeast - granitic sand soil

Harvest: manual

Maceration: whole-bunch, 5 to 6 days

Pressing: pneumatic with flow control (low pressure)

Maturing: in temperature controlled vats

The respect for nature that is the bedrock of the specifications for organic vinegrowing allows the Gamay grape to express its granitic terroir to the full.

Using recovered natural tending techniques that include tilling and with a much lower yield, the vine draws its quintessence from the earth. In Beaujolais the Gamay grape gives highly drinkable, smooth wines with ripe grape aromas and flavours. Fresh, thirst-quenching qualities make this unfussy wine the perfect choice to share with friends, naturally...



www.vins-chateaupizay.com

