

Beaujolais



AOP : Appellation Beaujolais Protégée

Surface area: 34 hectares - 180 000 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 - 0,5 l/vine

Aspect and soil: South southeast - alluvial granitic sand

Harvest: manual

Maceration: whole-bunch, 5 to 7 days

Pressing: cooling after pressing to 18°C

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

Beaujolais, willing, playful, cheerful, fruity and easy-to-drink delights the palate as it glides over your tongue.

This ally boosts any hour of the day with a burst of joy.

www.vins-chateaupizay.com

