



DOMAINE DES NUGUES

BEAUJOLAIS-VILLAGES



COLOR : Red
GRAPPE VARIETY : 100 % Gamay
ALCOHOL : 13 % by Vol

TERROIR

TYPE OF SOIL : Granitic, sandy-granitic and clay-sandy.
EXPOSTION : All the vineyards of Beaujolais-Villages are located in the municipality of Lancié which is the only municipality of Beaujolais-Villages enclosed between the Crus Morgon, Fleurie and Moulin à Vent
AGE OF THE VINEYARD : 45 years old
YIELD : 52 hectoliters / ha
DENSITY : between 8 and 10 000 feet per hectare
VINEYARD DRIVING METHOD : Reasoned viticulture

VINIFICATION

HAND PICKING : 100 %
VINIFICATION : Semi-carbonic fermentation called « Beaujolaise » with temperature regulation, first filling before malolactic fermentation
VATING : 7 to 12 days
AGEING : in tanks for 7 months, then 12 months in bottles

PRESENTATION

TASTING : Deep ruby colour, aromas of red fruits and fine spices with a beautiful length
PRODUCTION : 60 000 bottles
TEMPERATURE OF SERVICE : 15 °
FOOD MATCH : Cold cuts, grilled meats, cheeses, ...
STORAGE FOR : 4 to 5 years in a proper cellar



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