



DOMAINE DES NUGUES

BEAUJOLAIS-VILLAGES NOUVEAU



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

TERROIR

TYPE OF SOIL: Granitic, sandy-granitic and clay-sandy.
EXPOSITION: 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: 40 years old
YIELD: 52 hectoliters / ha
DENSITY: between 8 and 10 000 feet per hectare
VINEYARD DRIVING METHOD: High Environmental Value (H.V.E. Certification)

VINIFICATION

HAND PICKING: 100 %
VINIFICATION: Semi-carbonic fermentation called « Beaujolaise » with temperature regulation, first filling before malolactic fermentation
VATING: 5 to 8 days

PRESENTATION

TASTING: This cuvée combines finesse and richness. On the nose, there are notes of black fruits mixed with some spices. On the palate, we find the same aromatic framework with a good length.
PRODUCTION: 35 000 bottles
TEMPERATURE OF SERVICE: 15 °
FOOD MATCH: Charcuterie, grilled meats, cheeses, ...
CONSUMPTION: from the 3rd Thursday of November.



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