



DOMAINE DES NUGUES

## BEAUJOLAIS-VILLAGES NOUVEAU



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

### TERROIR

TYPE OF SOIL: granitic, sand- granitic and clay- sandy.  
LOCATION: Lancié  
AGE OF THE VINEYARD: 35 years old  
YIELD: 40 hectoliters / ha  
DENSITY: 8 to 10 000 vines per hectare  
VINEYARD DRIVING METHOD: HVE

### VINIFICATION

HAND PICKING: 100 %  
VINIFICATION: semi- carbonic maceration, typical from Beaujolais, last from 7 days. Thermoregulation. First racking before the malolactic fermentation to keep the elegance and subtlety of the aromas. This particular wine is made without adding sulfite, neither during the vinification, nor during the bottling. It can be called "without sulfur" because it contains less than 10 mg of So2 per liter.  
VATING: 5 days

### PRESENTATION

TASTING: Deep ruby color, on the nose of the aromas of small red fruits that you find in the mouth with a beautiful length. It's a wine full of greed  
PRODUCTION: 13 000 bottles  
TEMPERATURE OF SERVICE: 15 °  
FOOD MATCH: Aperitif, grilled meat, game meat, cheeses ...  
CONSUMPTION: from the 3rd Thursday of November



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