



DOMAINE DES NUGUES

BEAUJOLAIS-LANCIÉ

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 : 45 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 : 7 to 12 days
AGEING : in tanks for 10 months, then 12 months in bottles

PRESENTATION

TASTING : Deep ruby color, aromas of red fruits and fine spices with a beautiful length
PRODUCTION : 70 000 bottles
TEMPERATURE OF SERVICE : 15 °
FOOD MATCH : Cold cuts, white and red meats, grilled meats, cheeses, ...
STORAGE FOR : 4 to 5 years in a proper cellar

RATING AND AWARDS

CONCOURS DES GRANDS VINS DE MACON :
2024 : Gold – vintage 2022
INTERNATIONAL DU GAMAY 2024 : Or – vintage 2022
DÉGUSTATION BOURGOGNE AUJOURD’HUI 2024 : 16,50 / 20 – vintage 2022
JAMES SUCKLING 2024 : 90 / 100 points – vintage 2022
TASTING LUCA MARONI 2024 : 94 / 100 points – vintage 2022
DECANTER 2024 : 90 / 100 points – vintage 2022
WINE ENTHUSIAST 2024 : 90 / 100 points – vintage 2022
GUIDE HACHETTE 2025 : 1 étoile – vintage 2022



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