



# 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 2022 :  
Gold – vintage 2020



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