



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 :

Gold – vintage 2020



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