

# TERROIRS ET TALENTS

Grapes  
100% Gamay

Region/Appellation  
Beaujolais

Alcohol by volume  
13.5%

Residual Sugar  
1.7 g/l

pH  
3.59

Total Acidity  
5.4 g/l

## Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed  
02/08/2025

## Beaujolais 'Les Pierres Dorées' 2023 6x75cl

### Winemaker Notes

The mouth is round and juicy with flavours of raspberry and currant. Fresh and peppery finish.

### Vineyard

The estate is located in the Pierres Dorées region, with clay and limestone soils. The vines are on average 50 years old.

### Winemaking

The harvest is 50% destemmed crop (Burgundy method). 20 days maceration and fermentation followed by a 9 months ageing on fine lees in stainless steel vats.

### Vintage

The 2023 weather conditions were challenging, with heat waves, thunderstorms, hailstorms, and even a small tornado before the harvest. The grapes were healthy but varied due to the weather. Despite some challenges, a bit of rain and fluctuating temperatures brought relief. The diverse grapes will make this vintage rich and unique.

### Food match

Great with patés and cured meats.

