

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
31/08/2025

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.

