

TERROIRS ET TALENTS

Grapes

100% Gamay

Region/Appellation

Mâconnais

Alcohol by volume

13.00%

Residual Sugar

1.1 g/l

pH

3.31

Total Acidity

5.45 g/l

Drinking Window

2023 - 2025

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

19/04/2024

Mâcon Rouge 2019

Winemaker Notes

The cheerful aromas of soft fruit, blackcurrant and raspberry make this a relaxed wine. It begins as a rather firm and tight wine but with age becomes supple.

Vineyard

Mâcon rouge is produced on soil that is largely clay and limestone and, in some places, clay and silica with sandstone and granite debris.

Winemaking

Hand-picked grapes undergo the traditional Beaujolais vinification process. Fermentation takes 8 to 10 days.

Vintage

2019 was a 'mixed bag' vintage with an overall loss of 25% in Beaujolais against full crop volumes. Beaujolais-Villages and Moulin à Vent suffered from widespread frost in April. This was followed by bad flowering due to June's record temperature variation from 3 to 42°C. On 18th of August southern Beaujolais was hit by a hail storm, causing up to 50% loss of crop – Beaujolais-Villages/ Coteaux Bourguignonnes appellations were affected the most. August was also wet, but dry and fresh conditions in September allowed the grapes to slowly ripen. Harvest began on 9th September with warm days and cool nights. Grapes were healthy with good maturity and the resulting wines fruity and elegant.

Food match

Grilled and Roasted Red Meats

Try with a warm puy lentil salad.

