

TERROIRS ET TALENTS

Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
12.50%

Residual Sugar
0.9 g/l

pH
3.7

Total Acidity
5.22 g/l

Drinking Window
2023 - 2026

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
26/04/2024

Beaujolais Vieilles Vignes 'Les Pierres Dorées' 2020

Winemaker Notes

Round and juicy with flavours of raspberries and redcurrants. Refreshing with a final delicate touch of pepper.

Vineyard

The estate's philosophy is to work in the most appropriate way, using sustainable and organic farming practices to preserve the environment.

Winemaking

50% destemmed crop, approximately 20 days of vinification with 9 months ageing on fine lees in stainless steel vats.

Vintage

A relatively dry and mild winter combined with a warm start to spring led to an early bud burst. We escaped spring frost on the 1st and 2nd of April with temperatures of -2 °C. Our vineyards were not impacted because the soil was dry. After a few cooler days in mid-May, flowering was quickly over, under ideally dry and warm weather. The summer started well but with a significant water deficit. July 2020 was the third driest July since 1964 (after 1993 & 2015). Fortunately, there was a significant rainfall on the 15th of July followed by a heat wave from the 20th of July with a few storms around the areas of Saint-Amour and Juliéas. Yet, there were big disparities in rainfall from one village to another. Both heat waves that were recorded from July 25th to August 2nd and from August 10th to 21st, followed by 2 days of strong southerly wind which withered or even parched some grapes, especially the ones with western exposure. Rainfall on 29th and 30th August arrived just at the right time to fill the grapes just before harvest. The resulting grapes were beautiful, the vineyards were very healthy and the vines completed phenolic maturation peacefully. The harvest continued with sunny days and cool nights. Perfect conditions to allow for a good or perhaps even great vintage.

Food match

Grilled and Roasted White Meats

Great with patés and cured meats.

