

# TERROIRS ET TALENTS

## Grapes

100% Gamay

## Region/Appellation

Beaujolais

## Alcohol by volume

13.00%

## Residual Sugar

0.4 g/l

## pH

3.52

## Total Acidity

5.4 g/l

## Drinking Window

2023 - 2025

## Tasting Guide

A B C D E  
Light Medium Full

## Tasting note printed

27/04/2024

# À Butiner Vin Sans Soufre Beaujolais-Villages 2021

## Winemaker Notes

A fruity pure and singing wine, with a charming nose of floral notes (violet and peony) and small red fruits. It offers beautiful melted tannins and balance.

## Vineyard

The vineyards are located on the best areas of Beaujolais Villages. They are grown on dry granite soil, south-facing hills around the villages of Lantignié and Régnié. The vines are on average 50 years old and they are grown according to sustainable farming methods. Everything is done precisely and accurately, to enhance the expression of the soil and the respect of the wines. During harvest the bunches are put in small trays to avoid squashing them and to sort the grapes more easily.

## Winemaking

The maceration is traditionally done in whole bunches, the juice being protected from air by carbon dioxide in the fermentation. We do a few pump overs. This gentle extraction helps bring the structure while retaining the elegance of the terroir and limits handlings. Ageing of 7 to 8 months is on fine lees. This brings a natural antioxidant characteristic to the wine. The bottling is done at the estate, with no fining and light filtration.

## Food match

### Grilled and Roasted Red Meats

Terrines, grilled meats and with cheeses such as a ripe comté or cheddar. Veggie: mix salads and vegetable terrines.

