

# CHIROUBLES 2018



- Appellation Chiroubles - Cru du Beaujolais
- Average Vine Age 50 years
- Pruning Gobelet
- Density of Vines 8 000 vines/ha
- Varietal 100 % Gamay
- Soil composition Granite and Schist
- Harvest Manual
- Average yield 40-50 hl/ha

## Description

Grown on the higher slopes of the appellation on thin, feeble soils of granite sand the Chiroubles is an elegant wine with finesse, charm, subtle tannins and a beautiful bouquet of violets. Total vineyard area: 366ha

## Winemaking

Traditional vinification with controlled temperature.

## Tasting note

Of a deep red color with purple nuances, our Chiroubles expresses nice red berries aromas on the nose. Balanced and expressive, the palate unveils subtil fruity notes.

## Suggested food pairings

Wild game, meat dishes with sauces, roasts, charcuterie and cheese.

## Serving temperature

Between 12 & 15°C

## Press review

Chiroubles 2018 - James Suckling - 92 points

