

BEAUJOLAIS

Puy Raffin



It is really teasing, cheerful, light, fruity and smooth, and a joy on the tongue and the palate. It will add a note of cheerfulness any hour of the day.
This A.O.C. wine stretches over 11.000 Hectares and represents an average crop of 750.000 Hl yearly. 50% is commercialised as Beaujolais Nouveau.

BEAUJOLAIS

PRODUCTION

- . Grape variety: Gamay
- . Age of the vineyards: about 50 years
- . Surface: 31 Ha
- . Yield per hectare: 50 Hl/Ha
- . Exposure: South - South/East
- . Soil: granite, sand and silt
- . Pruning: goblet pruning

VINIFICATION

- . Manual and mechanical grape-picking
- . The whole grapes are gathered in vats (no crushing, no destemming)
- . Selected yeast
- . Controlled temperature: 18-28° C
- . Cooling after pressing

WINE MATURING

- . Malolactic fermentation done after the end of the alcoholic fermentation.
- . Maturing in stainless steel tanks.
- . Natural tartaric stabilizing thanks to the cold winter temperature
- . Bottling in spring

CHARACTERISTICS OF THE WINE

Alcohol : 12,3°
PH : 3,50

Total acidity : 3,30
Sugar < 2 g

Visual aspect : vivid and bright red colour, with the purple-blue nuances found in young wines.

Nose : red fruits (raspberry, blackcurrant)

Tasting : supple and fresh, light and pleasant.

Ageing : 1 or 2 years. Wine vinified to be drunk rapidly

Temperature : 14° C.

To be served with light meals, charcuterie, white meat, escargots.