



# Château de Corcelles

## L'ÂME DU BEAUJOLAIS



### Beaujolais Villages 2021 100% gamay



**VINTAGE 2021** : Later this year, the harvest started in mid-September. The complex climatic conditions, such as spring frosts and hailstorms, have reduced yields. 2021 is a ghting vintage, a permanent ght against events to obtain a very elegant fruity wine.

**TERROIR** : The vines are situated in the Perréon and Charentay vineyards on sandy and clay soil, located 15 km south of Corcelles, give rich, round and expressive wines.

**VINIFICATION AND AGEING** : 150 grape-pickers carefully select the grapes before sorting them again in the skip. Our wine is made in our ultra-modern facility using traditional Beaujolais methods. Fermentation begins inside the berry, containing all the grape's fruitiness and aroma. This is followed by 6 to 7 days of maceration with daily pumping over. The wine is then aged in stainless steel vats before bottling in the spring.

**TASTING** : Fruity, light and lively, with hints of small red berries on the nose.

**FOOD AND WINE PAIRING** : It is a harmonious accompaniment to light cold cuts.

**ALCOHOL DEGREE** : 13°

