



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Beaujolais Villages 2022 100% gamay



VINTAGE 2022 : This year, the harvest began on August 22. The summer heat wave and drought favored the early ripening of the berries as well as their concentration. The rains at the end of August then came to regulate these maturities, thus promising ripe, juicy and very healthy berries. This sunny vintage looks like 2020 with good maturities, which promises elegant and rich, concentrated and fruity wines.

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°

