



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Rosé d'une Nuit 2023 Beaujolais rosé - 100% gamay



VINTAGE 2023 : This year, the grape harvest began on September 4th. The summer was marked by variable weather, alternating between rainy episodes, cooler periods, and heatwaves. Despite the challenges posed by the intense heat, we were able to adapt in order to harvest grapes of fine quality, despite the water shortage. The cooler nights helped preserve the delicate aromas, giving the wines a fruity character and remarkable elegance. Ultimately, the 2023 vintage stands out for its fresh, balanced, and highly refined 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 : The " Rosé d'une Nuit " takes its name from how it is crafted. Its pale pink color is the result of short maceration, barely the span of one night. Slow, low-temperature fermentation gives the wine its delicate fruit aroma before the wine is kept in stainless steel tanks until spring.

TASTING : A bouquet of delicate fruit and notes of white flowers. The expression of the fruit delivers a fresh, plentiful burst of flavor on the palate.

FOOD AND WINE PAIRING : To accompany fresh salads, fish, shell fish, goat's cheeses and cold cuts.

ALCOHOL DEGREE : 13°

