



Château de Corcelles

L'ÂME DU BEAUJOLAIS

Beaujolais-Villages Vieilles Vignes 2025

100% gamay



VINTAGE 2025: April in Beaujolais was particularly sunny, resulting in an early budbreak in the vines and a promising start to the season.

From May to June, our beautiful region enjoyed regular rainfall, providing the natural and much-needed moisture for our soils. Although the sun was less frequent during this period, flowering began in early June, a slight advance that testifies to the vigour of our vines. The start of July, still slightly damp, quickly gave way to perfect conditions for the ripening of our grapes.

Sunny, warm days, without excessive heat, accompanied by cool nights, created the perfect conditions for a promising harvest.

TERROIR: The Beaujolais-Villages vineyards are spread across four estates located from north to south: Pruzilly, Saint-Vérand, Jullié, Charentay and Le Perréon. The soils range from decomposed sand on granite gravel (Le Perréon and Jullié) to gravelly soil formed from eroded debris on a slightly clayey subsoil (Saint-Vérand and Charentay).

VINIFICATION & AGEING : The harvest is carried out by hand by 80 pickers, who select the grapes directly in the vineyard. A second sorting takes place in the winery to ensure only the best bunches are retained. Vinification is carried out using traditional Beaujolais methods, with maceration lasting 6 to 7 days accompanied by regular pumping over. The wine is then aged in stainless steel vats until bottling in the spring.

TASTING : Fruity, light and easy-drinking, this wine charms with its expressive nose of small red berries. On the palate, it is supple and fresh, with a lovely richness and a delicate structure that make it an accessible and enjoyable wine, ideal when young.

FOOD & WINE PAIRING : It pairs beautifully with delicate, light charcuterie. It also goes well with cold white meats, simple grilled dishes or mixed salads, creating a fresh and convivial pairing.

ALCOHOL DEGREE : 12.5 °

