

BEAUJOLAIS-VILLAGES

2020

A harmonious wine with a typical nose of whole grapes. It offers expressive aromas of red fruits with spicy and peppery notes. The mouth feel is light, well balanced, and silky. Its freshness and greediness are perfect for drinking in all circumstances.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition.

Average age of the vineyard: 36 years

Vinification: Harvesting and hand sorting

Crate harvesting

80% whole cluster

Alternate grape-treading, pump over, and delestage

Cold maceration

Natural fermentation 2 weeks

Settling ten days

Wild yeasts

Maturation: Ten months in stainless steel tank

Vintage: 2020

Bottling: on the estate

Ageing: Short to average



Plot

Les Sables municipality of Villié-Morgon

Area: 42a

Type of soil : Piedmont and ancient alluvium

Altitude: 290 m on average



DOMAINE DE VERNUS

437 route de Vernus - 69430 RÉGNIÉ-DURETTE - France

✉ hello@domainedevernus.com

www.domainedevernus.com

