

BEAUJOLAIS-VILLAGES "LA VIGNERONNE"



At each step, uncompromising quality. Only the best for excellence lovers. Our signature for over 250 years.

Varietal

100% Gamay.

Tasting notes

Visual: crimson and limpid.

Nose: straightforward and expressive, fruity and floral.

Palate: elegant and racy. Lively and flashy, this is a fresh, persistent wine made in the image of Bouchard Aîné & Fils using a Burgundy style which favours structure and elegance over ethereal fruit.

Food and wine pairing

A pleasure wine par excellence to enjoy as you will. With a light lunch, delicatessen meats, poultry or a barbecue for instance.

Serving suggestions

12 to 14°C / 55°F

Origins

A regional appellation using the term 'village' means that the plots of vines are within the 39 Beaujolais-Villages communes within the Beaujolais vinegrowing area. This appellation covers 6 070 hectares.

Vinification and maturing

Vinification in stainless steel vats at 30°C for the semi-carbonic maceration. The wine then remains in the vats for 3 to 6 months.

