

Elephant on a tightrope™

FRENCH WINES FOR TODAY



Beaujolais AOC 2005

Our Beaujolais is from a family-run domain in the south of the Beaujolais region that dates back to 1750 and remains dedicated to producing authentic, aromatic Beaujolais wines.



Region :	Beaujolais
Surface :	10 hectares
Soil :	Silt type soil, with schist and granite
Grape variety :	100% Gamay
Vintage :	2005
Degree :	Alc. 12.5 % by volume
Pruning :	Gobelet, cordon de royat
Winemaking process :	Traditional, in temperature controlled
Aging :	Stainless steel vats
Volume :	

Tasting

Color :	Deep cherry red
Bouquet :	Intense berry aromas
Palate :	Light, flavorful and fruity

Food pairing : Serve as an aperitif, with a variety of light meals, a barbecue, or with a cheese platter.

Serve at a temperature of 12°C (54°F)



For more information contact :
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