

DOMAINE
du
CHAMP DE LA CROIX

Les Barrières

Beaujolais Rouge



Grape variety : Gamay



Viticulture : The plot is located on a hillside facing east in the city of Lacenas. The vine is almost a century old and produces small yields.



Winemaking : Manual harvest.

Vinification with a 100% destemmed harvest, maceration for 10 to 12 days. Aged in oak barrels for 10 to 12 months, the barrels used have between 1 and 6 wines, limiting the supply of wood.



Winetasting : Intense garnet red color. Powerful and fine nose at the same time with aromas of black fruits and spices, some toasted and vanilla notes.

Intense and tannic on the palate but balanced thanks to a nice acidity. At the end of the mouth we find black fruits and some well-melted woody notes.



Food and wine : Roe deer stew, Roasted boar leg, Duck breast, parsley cheeses.

Aging capacity : 5 to 8 years

