

DOMAINE
du
CHAMP DE LA CROIX

Malval

Beaujolais Rouge



Grape variety : Gamay



Viticulture : The plot is located on a south-facing hillside which faces the village of Denicé. Next to the Château de Malval, which inspired the name of the cuvée. The vine is around 90 years old and produces very concentrated small grapes. It is a very old plot with a steep slope driven in a goblet.



Winemaking : Manual harvest.

Vinification in whole bunches, maceration for 10 days in tank. Tuns aging for 12 months.



Winetasting : Red purple color. The nose reveals aromas of black fruits and spices, with some floral notes. Balanced, round palate with a nice tannic structure and a fairly long finish. It is a fairly rich wine on the palate while being drinkable.



Food and wine : Roast veal, chocolate cake.

Aging capacity : 4 to 7 years.

