

DOMAINE
du
CHAMP DE LA CROIX

Nouveau Beaujolais Rouge



Grape variety : Gamay.



Viticulture : The plots are located on the plateau in front of the estate. The vines are between 40 and 50 years old.



Winemaking : Manual harvest. Vinification in whole clusters, as traditionally practiced in Beaujolais. Maceration for 6 to 7 days then aging in tanks.



Winetasting : It is a drinkable, supple and fruity wine. An intense cherry red color, a nose with red fruit aromas, with a dominant of blackcurrant. The palate is supple, tender and fruity with a acidulous touch.



Food and wine : Aperitif, Charcuterie

Aging capacity : 1 to 2 years.

