

DOMAINE  
du  
CHAMP DE LA CROIX

# Origine

## Beaujolais Rouge



**Grape variety :** Gamay noir



**Viticulture :** The plots are located opposite the estate, with a south-southeast exposure. Some plots are trellised and others are not : they are pruning in a goblet (traditional Beaujolais pruning).



**Winemaking :** Manual harvest. Vinification in whole bunches, as traditionally practiced in Beaujolais. 6 days maceration then maturing in tanks.



**Winetasting :** Origine is the entry level range of red wines from the estate. It is a supple and fruity wine. A ruby red color, a nose with aromas of red fruits, strawberry, and raspberry. On the palate, it is supple, tender and fruity.



**Food and wine :** Cocktail dinner. Charcuterie, Poultry liver cake with Lyon dumplings.

**Aging capacity :** 1 to 4 years.

