

DOMAINE  
du  
CHAMP DE LA CROIX

# Sans soufre

## Beaujolais Rouge



**Grape variety** : Gamay.



**Viticulture** : The plots are worked without synthesis products. Weeding has been replaced by plowing. And to fight against vine diseases only biological molecules are used.



**Winemaking** : Manual harvest.

Vinification in whole bunches, at low temperature, without adding yeasts. Maceration of 14 days with very little intervention on the wine then maturing in tanks.



**Winetasting** : A dark cherry red robe.

It is a fruity wine with refined aromas. An intense nose with aromas of fresh, ripe red and morello cherry. The mouth is velvety and creamy with a beautiful tannic structure.



**Food and wine** : Red meats, tapas, sheep's cheese

**Aging capacity** : 1 to 3 years.

