

DOMAINE
du
CHAMP DE LA CROIX

Sans soufre

Beaujolais Nouveau



Grape variety : Gamay.



Viticulture : From plots located in the town of Denicé. These plots were worked without synthetic products. Weeding has been replaced by plough.



Winemaking : Manual harvest.

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



Winetasting : A dark cherry red robe.

It is a smoothly and fruity wine. An intense nose with aromas of fresh red fruit. The mouth is velvety with a nice tannic structure and a hint of spice.



Food and wine : Grilled red meats, Goat cheese

Aging capacity : 1 or 2 years.

