



## CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: <b>ARTISAN</b>		REGION: <b>Beaujolais, France</b>	
APPELLATION: <b>Fleurie</b>		VINTAGE: <b>2018</b>	ALCOHOL: <b>12.5%</b>
PRODUCER: <b>Château Des Moriers</b>		ATTRIBUTE: <b>Vegan</b> <b>Organic (in conversion)</b>	
WINEMAKER: <b>Gilles &amp; Anne Victoire Monrozier</b>			

### GRAPES:

100% Gamay

### TERROIR:

Sandy and pink granite soils.

### VINES:

65 year old and bush vines, hand harvested.

### VINIFICATION:

Semi-carbonic maceration, portion in large old oak barrel. Light filtration, no fining.

### MATURATION:

1 year in oak and concrete.

### TASTING NOTES:

The fruit is crunchy with red berries, black pepper and cherry notes. This wine is an easy-drinking lighter bodied wine from the château, where they make wines with more grip than most of Beaujolais.

### PARING SUGGESTION:

Really good with poultry, veal, vegetarian dishes, also quiches and cheese sauces. And of course with charcuterie!

### SERVING TEMP:

12-15°C

### AGEING POTENTIAL:

5-10 years

