



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. All wines in this collection use bagasse paper labels for extra sustainability.

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

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 on poultry, veal, vegetarian dishes, also quiches and dishes with some melted cheese. And of course with charcuteries!

SERVING TEMP:

12-15°C

AGEING POTENTIAL:

5-10 years

