

LES GRANDES DAMES

Centenary Cuvee 1920 - 2020



Gold Medal at the Concours International du Gamay 2021, in limited edition of 630 bottles "Les Grandes Dames" is a very select wine in the Pierres Dorées selection that brings out and sets off the remarkable terroir of this 100-year-old plot of vines. The result of a long maceration and barrel ageing, it unleashes aromas of red fruit, violets and peonies, a combination of power, elegance and finesse, in keeping with the century in which "Grandes Dames" (Great Ladies) played a part in the fabulous history of Domaine du Mont Verrier.

Appellation:	Beaujolais Pierres Dorées
Surface area:	10 ares.
Production:	Limited edition of 630 bottles and 10 magnums
Soil:	Hard limestone with a high iron oxide content, characterized by the presence of seashell fossils from the crinoid family and Gryphea (oyster fossils).
Varietal:	Gamay noir à jus blanc.
Planting density:	10,000 vines per hectare
Average age of vines:	100 years
Yield:	45hl/hectare.
Location:	Denicé Village
Exposure:	East and South-East.
Pruning:	Wired Gobelet.
Cultivation:	Sustainable practices, HEV (High Environmental Value) certification .
Harvesting:	Manual harvesting with a sorting of the clusters on the estate.
Vats:	Temperature-controlled stainless-steel vats vats
Maceration:	Very long and slow maceration of 16 days . Semi-carbonic maceration with whole clusters.
Fermentation:	28 -30° C – controlled temperatures. The wine undergoes malolactic fermentation after the alcoholic fermentation. Racked every day
Maturing:	12 months in old French oak barrel of 400L
Bottling:	On the estate.
Alcohol:	14.5%
Cellar-ageing and serving:	Drink now or cellar-age 10 years. Serve between 18° -19°C
Food and wine pairing:	Serve on spicy dishes (tagines, lamb curry) grilled white meats, tuna, zucchini and aubergine lasagna, risotto with ceps mushrooms, tomme de brebis, Strawberry Charlotte cake.

