



Domaine du Mont Verrier

BEAUJOLAIS-VILLAGES 2017



This Beaujolais-Villages is generous and elegant. It displays a lovely deep red hue and lovely structure. The nose presents notes of red fruit and spice. On entry to the palate, the wine shows a dominance of ripe fruit aromas with a smoothness and elegance which make this a very fine Beaujolais-Villages.

Appellation:	BEAUJOLAIS-VILLAGES.
Surface area:	5,4 hectares.
Production:	36,000 bottles .
Soil:	Clay-limestone & rock shale
Varietal:	Gamay noir à jus blanc.
Planting density:	Between 5,000 and 8,000 vines per hectare.
Average age of vines:	48-49 years.
Yield:	50hl/hectare.
Location:	Saint-Julien.
Exposure:	East and South-East.
Pruning:	Short, Cordon and Gobelet.
Cultivation:	Sustainable practices.
Harvesting:	Manual harvesting.
Vats:	80Hl concrete and stainless-steel vats in order to hone the parcel selection and bring out the best of each batch
Maceration:	8-12 days depending on the batch. Vinification 1/3 as whole clusters, 2/3 destemmed
Fermentation:	28-30°C – controlled temperatures. The wine undergoes malolactic fermentation after the alcoholic fermentation. Racked several times
Ageing:	7 months in concrete and stainless steel vats
Bottling:	At the domain
Cellar-ageing and serving:	Between 3 and 5 years. Serve between 13-15°C
Food & wine pairing: :	Serve with spicy or slightly-spicy dishes. Chicken Tagine, Andouillette Beaujolaise(sausage), Rhône eel stew, Rigotte du Forez goat's cheese.

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