



Wine: Beaujolais

Domaine Demessey

Vintage 2010

Grape: Gamay 100%

Alcohol: 12,5%

Vinification and maturing

The grapes have been picked by hand and immediately put into a closed vat where the alcoholic fermentation took place. The skin, stalks and seeds have then been pressed and assembled with the free run juice. The wine then matured in stainless steel vats to keep all of its freshness, both on the nose and on the palate !

Tasting notes

Deep and intense red-ruby robe, tints of purple, limpid and brilliant
Open and very pleasant nose on fruits aromas (strawberry, raspberry and cherry) with a touch of flower (iris) and "English sweets" on the second nose
Clean attack, round, fresh, well-balanced, very soft and silky tannins, generous with a nice finish on fresh fruits aromas

Food pairing

Barbecues, red or white meats either hot or cold, and with all sorts of delicatessen and first courses. Perfect for an entire summer meal. Fine with all light cheeses.

Give it a go as an aperitif, with friends, just for the pleasure of sharing a glass.

Serving temperature :

At a temperature of about 12°C.

