Domaine Guillot - Gonin

TECHNICAL SHEET

Chiroubles

Corinne Gonin

Appellation Chiroubles Contrôlée · Cru du Beaujolais · Red wine



ALCOHOL	SERVE AT	CELLARING
13% vol.	16 °C	7 years

The wine

GRAPE VARIETY	Gamay
SOIL	Pink granite
LOCATION	On the western slope of the Col du Truges
VINEYARD	Several plots of very steep old hillside vines, goblet-pruned (gobelet)
HARVEST	By hand
VINIFICATION	Grapes macerated in vat
AGEING	9 months in vat

Tasting notes

Colour Ruby red.

Nose Light and fruity, with aromas of raspberry and peony.

Palate Supple, with a silky finish: the most “Beaujolais” of all the crus.

Food pairing

Aperitif, barbecue, starters based on white meat, seafood or fish, and all roast poultry. Also a lovely match for goat’s cheese and some red-fruit or chocolate desserts.

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