

# CHIROUBLES

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# BEAUJOLAIS



**Location :**

Located on the western side of the Truges pass.

**Soil :**

Pink granite

**Grape Variety :**

Gamay

**Color :**

Red

**Alcohol :**

13 % vol.

**Vinification :**

Manual harvesting, maceration of grapes in tanks

**Tasting Notes :**

Its robe is ruby red, its nose is light and fruity with aromas of raspberry and peony with a silky finish, it is the most Beaujolais of all the crus.

**Pairing Suggestions :**

As an aperitif, for barbecues, for all starters based on white meat seafood or fish, but also all roasted poultry. Finally, it goes very well with goat's cheese and some red fruit or chocolate desserts.