

GAMAY NOIR

Implanted in the region since the beginning of the XVIIth century, this grape variety and these vineyards share a common history. Here Gamay found the ideal setting in which to develop its many facets of finesse and expression. With a preference for granite soils it is nevertheless very adaptable. Visually, the grapes with their delicate dark violet coloured skins are cylindrical in shape growing in compact bunches surrounded by flat, even-edged leaves. Historically it was a variety that existed widely in France before the Phylloxera epidemic, covering more than 160 000 hectares. Today, of the 30 000 hectares existing in the world, over 50% are in the Beaujolais where it represents 98% of the vines.

A cross between Pinot Noir and Gouais Blanc, Gamay's versatility means that it is just as capable of producing elegant wines that can be consumed young as wines for laying down. In phase with modern tastes, it produces wines of character, subtle and fruity. This early maturing grape produces beautifully bright and limpid red wines which are superbly aromatic, with dominant notes of raspberry, wild strawberry, blackberry and black cherry, sometimes with slightly peppery and floral notes.

Gamay demands great skill and meticulous care. The winemakers of Beaujolais have long understood this and over the years have developed unsurpassed experience which has enabled them to tame its exuberance and bring out all its qualities.



CHARDONNAY

Chardonnay is increasingly planted in Beaujolais, where it represents around 10% of the surface of vines, but reveals a beautiful expressivity. Thriving in poor soils of marl and limestone, the grape bunches are formed of small, rounded berries of a lovely golden colour at maturity, which produce balanced, powerful and generous wines with characteristic aromas of dried fruits, toasted hazelnuts, exotic fruit and rich buttery notes, giving wines of great complexity.

