

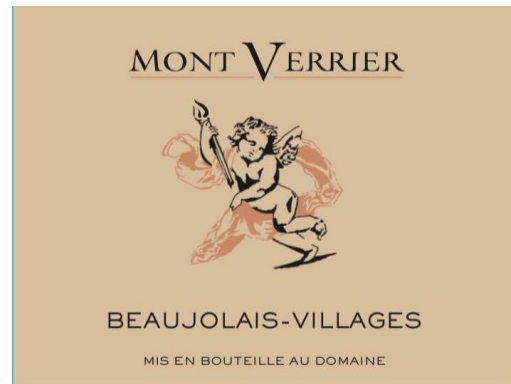
# **DOMAINE DU MONT VERRIER**

## Red

### *Beaujolais Villages*

#### **Technical information**

**Country:** France  
**Region:** Burgundy  
**Appellation:** Beaujolais Villages  
**Grape Variety :** Gamay noir  
**Terroir :** Clay-limestone & rock shale  
**Age of the vines :** 48 to 49 years



#### **Vinification**

Maceration: 8-12 days depending on the batch.  
Vinification 1/3 as whole clusters, 2/3 destemmed.  
Fermentation: 82-86°F controlled temperatures. The wine undergoes malolactic fermentation after the alcoholic fermentation. Racked several times. Ageing: 7 months in concrete and stainless steel vats

#### **Tasting notes**

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

#### **Best to drink:**

Can be cellar-aged for 3 to 5 years.

#### **Wine pairing:**

Serve with spicy or slightly-spicy dishes. Also with goat cheese.