

# DOMAINE DE BEL-AIR Beaujolais-Villages 'Les Granits Bleus' 2022

**Provenance: Grape Variety:** 100% Gamay Lantignié, Beaujolais

Charcuterie, quiche or is perfect by itself as an aperitif

Temperature: 14-16°C





#### **Vineyard Cultivation:**

Domaine de Bel-Air, owned and operated by Jean-Marc Lafont, produces Beaujolais wines of great finesse. It is indeed Jean-Marc's exemplary work in his well-located vineyards that is the key to these magnificent wines. The Beaujolais-Villages is from a vineyard surrounding the Domaine on the hill of Bel-Air and a vineyard in the village of Quincié. The vines are on average 50 years old and add to the complexity of this wine.



#### Vinification:

Harvested by hand with a first selection made in the vineyard. The grapes are then sorted a second time to further eliminate damaged berries and grapes that are not ripe enough. Finally, these select grapes are put into an open vat to undergo alcoholic fermentation. When the process is finished, the remaining grapes are pressed in a pneumatic press and the wine is matured in a stainless steel vat for seven months before bottling.







## **Tasting Notes:**

A juicy and fruity red with notes of dark cherries, plums and undergrowth. Medium body with silky tannins and fresh acidity. Velvety texture with a juicy core of blue fruit on the center-palate and a crunchy finish. Drink now. 91pts - James Suckling.



# **Soil Type:**

Granitic Clay



## Method:

Organic