

2022

BEAUJOLAIS VIEILLES VIGNES CUVÉE LOUIS

THE STORY

The Dépagneux house has always sought excellence. The Prestiges Jacques Dépagneux cuvées, including Beaujolais Vieilles Vignes, bear witness to the high standards of a house whose tradition dates back to 1865. These prestigious wines are made from old vines over 50 years old, selected by us. Their yields do not exceed 45 hectoliters per hectare. The "manual" harvest is collected in 20kg harvest bins. Arrived at the cellar, it is put on the sorting table to keep only the finest grapes.

TASTING NOTES

Brilliant and limpid ruby color, with purplish tints. Very good intensity. Open and expressive nose with crisp aromas of black and red berries (blueberry, cherry). Evolving into subtle aromas of flowers. Long and complex finish. Firm attack on the palate, with lots of roundness and silky tannins. Aromas of small red fruits (blackcurrant, blueberry). Nice freshness, floral with a good length.

WINEMAKING

Harvesting, with three sortings : at harvest, on loading the bunches and on receipt at the cellar.

Triple sorting: at harvest, loading and on reception at the Cellar.

Traditional vinification, beaujolais maceration (semi-carbonic at 50% and hot pre-fermentation maceration 50%) in thermo-regulated vats during around 7 days, pressing, and end of fermentation at 20 °to keep aromatic freshness.

FOOD PAIRING

Perfect pairing with Maple-Pepper Roasted Turkey, Mushroom-and-Ham Quiche, Hot-Smoked Salmon.

More in general, This Beaujolais will go well with some sausages, chicken, pasta, pizza, or a juicy hamburger.

GRAPE VARIETIES

100% Gamay

