

Jérôme Janodet

Beaujolais-Villages



The schistous terroir of the northern Beaujolais region is considered to be ideal for the Gamay grape. Here the vineyards sit on the sunny south- and southeast-facing slopes west of the Saône River. Bright sunshine and dry, warming winds help the grapes reach optimal ripeness.

Vinification and Élevage: Traditional semi-carbonic fermentation in large vats. Aging for six months in 5,000-liter foudres. Assemblage takes place in cement vats, after which the wine is bottled.

Grape varieties : 100% Gamay

Vineyard age : 35-year-old vines

Soil : Sandy soils with red granite and schist

Tasting notes :

Vines planted at the base of the Moulin-à-Vent hill produce a Beaujolais Villages of a remarkably rich texture. The smooth, medium-bodied wine with notes of plum, strawberry, cherry, and raspberry leads to a supple palate with a smooth vanilla and spice finish. Enjoy with cured meats, baked ham, pork, chicken, and pasta dishes. Also goes well with spicy Mexican fare.

