

Jérôme Janodet

Chénas



Chénas is the smallest of the ten crus of Beaujolais, villages or sub-regions that produce the finest wines of the region thanks to their unique combinations of terroir, vineyard orientation and altitude, and microclimates. The granite schist soils of Chénas once laid beneath oak forests, hence the name of the appellation. The wines of Chénas are full-flavored and firm on the palate with a distinct Burgundian character.

Winemaking: Traditional semi-carbonic fermentation in large vat. Aging for six months in older barrique. Assemblage takes place in cement vats, after which the wine is bottled.

Grape varieties : 100% Gamay

Vineyard age : Average age of 40 years

Soil : Sandy, schistous soils

Tasting notes :

The wine has a lush nose of violet, plums, earth and crushed concord grapes. The highly mineral palate with soft tannins has a beautiful, long finish. An excellent bistro wine, it pairs well with roast chicken, steak frites and other savory fare.

