



Beaujolais Cuvée Rochebonne AOP Beaujolais

Vintage:
2020

Grapes:
**Gamaynoir à jus
blanc**

Region/Appellation:
**Burgundy
AOP Beaujolais**

Alcohol by Volume:
12.5%

Drinking Window:
2021 - 2033

The Wine

Trey-nel Bow-zhuh-lay Coo-vay Roash-bone

Winemaker Notes

This crisp and flamboyant wine has a beautiful ruby color. Its nose mingles the aromas of cherry, blueberry and raspberry. It is very fine and smooth on the palate and develops notes of licorice and pepper

Vineyard

The regional appellation “Beaujolais” was recognized in 1937 and is the most extensive of the region. It produces fresh and fruity wines, perfect for the first days of summer. Trénel’s Beaujolais Cuvée Rochebonne is produced on the east of the “Pierres Dorées” area, on three parcels east oriented and facing the Mont Blanc. They’re located in the village of Lucenay and are particularly ancient: the older one has been planted in 1922. The soil is very clayey and gives roundness and structure to the wine.

Winemaking

Maceration of whole bunches for 8 to 10 days. 5 months’ ageing in cement tanks. Unfined and lightly filtered before bottling.

Food match

Pairs beautifully with local cooked meats, and oquette or soft cheese like camembert or brie. At the end of the meal, its fruity aromas will be a perfect match with red berry pie.

