



2021 Cuvee Rochebonne

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

AOP Beaujolais

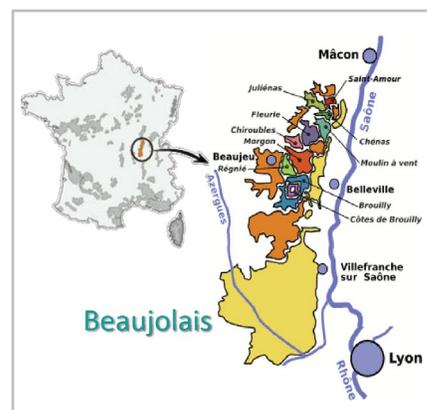


Winemaker Notes

This rich and flamboyant wine has a beautiful ruby color. Its nose mingles the aromas of red fruits and spices (cherry, raspberry and pepper). It is very well balanced on the palate with silky tannins.

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.



Grapes

Gamay Noir à Jus Blanc

Winemaking

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

Alcohol by Volume

12.5%

Drinking Window

2021 - 2024

Food Match

Pairs beautifully with local cooked meats, and ouillette 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.