



MAISON  
**Albert Brenot**

DEPUIS 1849



*It is the regional appellation and the largest of the Beaujolais AOCs. Its production area covers the entire vineyard with 72 producing municipalities.*



Gamay



Traditional. Manual harvest. Followed by a semi-carbonic maceration process in stainless steel vats to produce very fruity wines.



Aging in stainless steel vats for 9 months.



Granite sands.

## TASTING

The color is an intense ruby color. The pleasant nose releases aromas of red fruits (raspberry, strawberry and cherry). On the palate, this wine is fresh and pleasant. Fruity, freshness, fullness, all the elements are there to take pleasure in tasting it.



Drink now or within 2 to 3 years.  
Ideal serving temperature: 12-13 ° C.



This Beaujolais will go very well with light meals, such as picnics and salads. It also goes well with roasted red meats, white meats, and with cheeses (not too strong).