



MAISON
Albert Brenot

DEPUIS 1849



This appellation is produced in 38 villages, located to the north of the Beaujolais region. The Gamay flourishes there perfectly, and gives birth to wines that are world-famous and appreciated for their freshness and their fruity side.



Gamay



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



Aging in stainless steel vats for 9 months.



Granite sands

TASTING

The robe is of 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.



To drink young.
Temperature of service: 12-13°C.



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