

# DOMAINES PIRON

— Une histoire en Beaujolais —

## OUR WAY :

*Only one « cépage », the black Gamay,  
Soils among the most typical in Beaujolais,  
Growing with a deep respect of nature and « biodiversité »  
Grapes picked by hand*

*Wines of character with a strong personality, with always « finesse » and « élégance »*

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## BEAUJOLAIS VILLAGES

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### BEAUJOLAIS VILLAGES APPELLATION – AT A GLANCE

The wines used for Beaujolais Villages appellation are on the hills of the northern half Beaujolais. Surrounding the crus area, the exposure is in the east.

The soils are sandy granite composed of small stones. Thanks to this, the sun's heat is carefully spreads during the night. The natural freshness of the fruit is kept in this way.

### OUR VINEYARD

Average age of the vines : 50 years

Grape : 100% Black Gamay

Surface of our vineyard : 35 ha

Sustainable viticulture

Alcohol : 13%/vol.

### VINIFICATION

Hand harvest, sorting table, part destemming. A first stage of semi carbonic maceration in cement and stainless steel tanks. A fermentation from 8 to 10 days to preserve the freshness and the aromas of the fruit. This is a conventional method in Beaujolais.

### TASTING, AND FOOD AND WINE PAIRING

Gamay gives characterized aromas of blackcurrant and strawberry with a beautiful structure contributing to an elegant complexity. This is a blending of different « terroirs ».

You can drink this wine slightly refreshed for appetizer.

Naturally light and fine, you can serve it for a friendly occasion or with poultry, fish or charcuterie.

### AGEING POTENTIAL

You should enjoy this light wine during its first three years.



MORGON, BROUILLY, CHENAS, CHIROUBLES, MOULIN A VENT, FLEURIE, REGNIE, BEAUJOLAIS VILLAGES ET BEAUJOLAIS

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