



Wijnfiche

Domaine Manoir du Carra - Les Bottières Julienas France (BEAUJOLAIS) – 2020

Vinification

Lieu-dit "En Bottière". Piémont soil with slight clay. South exposure, 180 meter altitude with less than 5% slope. 50 year old vines.

Manual harvest. Selection of the best grapes on a vibrating sorting table. Then vatting of the entire bunches for a typical Beaujolais semi-carbonic maceration which lasts 10 to 12 days with two pumping over operations per day. Ageing lasts 3 to 4 months on fine lees in old oak casks to enhance micro-oxygenation. At the end, a light filtration is carried out to remove the largest particles.

Taste

Very nice ruby color, subtle peony, violet and cinnamon aromas. Full bodied, with a nice and fruity attack.

Food pairing

Poultry - pheasant | Partridge | Cheese | Coq - au - vin

General information

Type: Red wine

Grape varieties: Gamay (100%)

Storage (years): + 3-5

Serving temperature: 16-17 °C

