



## Château de Corcelles - Beaujolais-Villages Vieilles Vignes

### Vineyard

Owned by the Richard family, Château de Corcelles has 92 hectares of vines in several appellation areas: Beaujolais, Beaujolais-Villages, Brouilly and Bourgogne Blanc. The Perréon and Charentay areas, to the south of Corcelles, produce rich, round and expressive Beaujolais-Villages, while the Pruzilly and Saint-Vérand terroirs, to the north of Corcelles, are later terroirs where the Beaujolais-Villages are more elegant, fresh and light. The vineyards are cultivated with respect for the environment, using integrated farming methods.

### Vinification

The grapes are harvested by hand once they have reached optimum ripeness. Part of the vinification is semi-carbonic, a traditional technique in Beaujolais. Maceration lasts 6-7 days with pumping over. The wine is matured in stainless steel vats before bottling in the spring.

## **Tasting**

Ruby red in colour. Red berry aromas on the nose, followed by spicy notes on the palate. Rich, with a round, light and easy-drinking texture.

Goes well with charcuterie. Drink between 12-14°C.

Grape variety :Gamay

Taste and flavour : Light and fruity

Alcohol content : 12,5°

Allergen : Sulphites