



Les Pas Perdus Beaujolais - Brouilly

Vineyard

Château de Corcelles was rebuilt on the foundations of an ancient stronghold built in Carolingian times. The Richard family took over this prestigious estate in 1984. Les Pas Perdus is a cuvée produced at the Château. It comes from plots of vines located on the steep hillsides of Saint-Etienne la Varenne. This altitude, close to the forests, gives the grapes more tension and freshness, making it easier to vinify without sulphites. The result is a superb terroir of pure granite sand.

Winemaking

Hand-picked, intact grapes put into vats as quickly as possible. Fermentation at low temperature without any sulphites, with pumping over twice a day to allow slow extraction. Vatting for around twenty days. Aged in oxygen-free vats.

Tasting

This is a crisp Gamay, with a lovely attack of sweet fruit (cherry, kirsch) and a supple palate that is both fresh and fleshy. A well-balanced structure with easily digestible tannins, releasing a burst of delicious fruit.

Serving suggestions

Serve at around 12°C to 14°C, with white meats, a platter of cold meats, as well as a pan of crunchy vegetables or a caesar salad.

Grape variety: Gamay

Taste and flavour : Supple and velvety

Alcohol content : 13° alcohol

Allergen : No sulphite added