

BEAUJOLAIS-VILLAGES

« Nouveau »

A fresh and fruity wine



Domaine de Gry-Sablon

🍇 Secrets of the Cuvée

Some of the vineyards that give the grapes for this wine date back to the creation of the estate on the commune of Emeringes over a hundred years ago.

With its lovely ruby robe, this wine gives off pleasant notes of fresh red fruit, grape and blackcurrant. Supple and easy, this is a wine for instant pleasure.

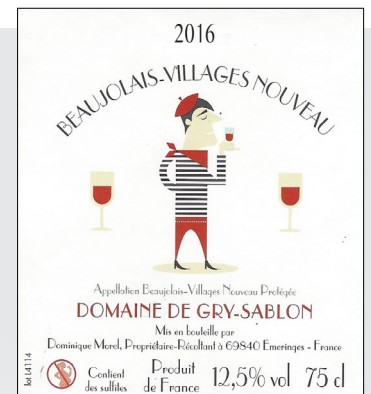
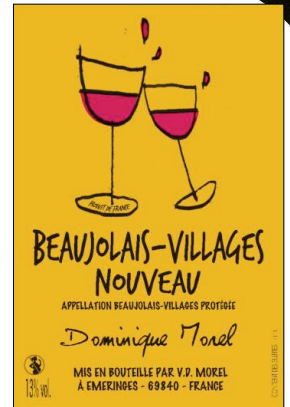
This wine, that will never get the time to grow up, is no less an ambassador for conviviality at the start of winter.

★ Dishes

Cold buffets (pork cuts, salads, red and white meats, cheeses), grilled andouillette, pork and poultry terrines, hot sausage, roast chicken, lamb, aubergine fritters, gratin Dauphinois, black pudding fried with apples, grilled T-bone, stuffed turkey, fresh goat's cheese, raspberry charlotte. Or just with friends, to pleasure the taste buds.

🗨️ Serving

Serving temperature	14 °C
Optimal tasting	in its youth
Winemaker's suggestion	- to taste in the year for its qualities fruity.
Cellaring temperature	between 10 and 14 °C



Fact sheet

Appellation history

The creation of AOC Beaujolais Villages Nouveau was on 13th November 1951, but it was in 1985 that the release of this wine was set on the 3rd Thursday of November at 0.00 hours.

The International Date Line means that it is the Japanese who have the honour of tasting Beaujolais Nouveau first every year.

The Vines

Grape variety: Gamay Noir

4 plots in Emeringes are the main source for these cuvées.

“Les Rayaud”, “Chevenal” and “Les Combiers” for the southern granitic slope and “La Barbe” for the eastern granitic clay slope.

The vines are trained using goblet pruning and are planted at high density (8 500 vines / ha).

Integrated vinegrowing techniques used.

Average plot age: 45 years old.

Vinification

The hand-picked grapes are given the best of traditional Beaujolais vinification using 100% whole bunches.

Maceration lasts 3 to 5 days.

Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfite.

After cold stabilisation, bottling is carried out on the estate.

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