

# BEAUJOLAIS-VILLAGES

## « Rosé »

A fresh and fruit wine



Domaine de Gry-Sablon

### 🍇 Secrets of the Cuvée

The plots these grapes date from the time the estate was created, around 100 years ago, on the commune of Emeringes.

Behind a delicate rose petal pink robe, fresh fruity aromas and flavours explode on the nose and in the mouth with a long-lasting rounded mouthfeel.

Gamay, a grape bursting with flavour, brings us a suave, lip-smacking rosé.

### ★ Dishes

Delicatessen meats, salads, crudités, white or red meat cooked on the barbecue, Chinese cuisine, stuffed tomatoes, cakes, desserts.

As an aperitif with nibbles.



### 🗨 Serving

Serving temperature	10 °C
Optimal tasting	between 6 months and 2 years
Winemaker's suggestion	- Between 6 months and 2 years for its fresh, fruity side.
Cellaring temperature	between 10 and 14°C

## Fact sheet

### Appellation history

The creation of this appellation dates back to 1937, but it was in 1950 that the INAO (French National AOC Institute) officialised AOC Beaujolais-Villages; making it the first French AOC to use the term "Villages".

### The Vines

Grape variety: Gamay Noir

The estate's first Beaujolais-Villages Rosé harvest: 1991

Our plot called "Replat de Vavre" on the commune of Emeringes is perfectly suited to rosé.

The granitic-clay soil contributes structure and finesse of aromas and flavours.

The vines are trained using goblet and Cordon de Royat pruning and are planted at high density (8500 vines / ha).

Integrated vinegrowing techniques used.

Average plot age: 30 years old.

### Vinification

The grapes are always harvested at the beginning of the morning to make the most of cool night temperatures. After a few hours' maceration, the grapes are gently pressed.

The juice is allowed to settle after cooling.

Temperature regulation in our stainless steel vats allows us to carry out alcoholic fermentation at low temperatures. The wine undergoes malo-lactic fermentation. Maturing on fine lees lasts 4 to 5 months in stainless steel vats.

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

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