DOMAINE CLOS SAINT ROCH

AOP BEAUJOLAIS

VIN DE LA GRANDE BOURGOGNE





Our 50 years old Gamay vines are planted in Guyot method respecting the traditions of our region

History:

Four generations have lived in this family estate. Le Clos St Roch is adjacent to the Chapel of the same name, which was erected in the 16th century to fight against the plague ravaging the area.

Terroir:

-Location: towns of Lacenas, Denicé, Gleizé, Jarnioux and Ville sur Jarnioux

-Climate: Semi-continental with influence of the nearby Saône River

-Exposure: Various -Soil type: Clay-limestone

Vinification:

Traditional Beaujolais winemaking: at low temperature, 5 days of semi-carbonic fermentation. Warm skin maceration, ending fermentation at low temperature.

Pressing: Pneumatic

<u>Tasting notes</u>:

Our wine has a nice ruby robe, a rich nose of berries and spices. The mouth is round and the tannins are silky. This wine is persistent in the mouth.

Food Pairing:

This wine matches perfectly with cheese, especially fresh cheese, but also with spicy meals.









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