

**DOMAINE
ANDRE
COLONGE**
& FILS



HEDONISTES
DEPUIS 1789

Beaujolais Villages «Lancié» 2021

SPECIFICS

Age of vines: 45 years average
Soil: pink granitic
Harvest: 100% manual
ABV: 14 % vol.

Exposure: South-East
Grape: 100% Gamay Noir à Jus Blanc
Yield: 52 HI / Ha
Density: 9 000 vines / Ha



WINEMAKING

This Beaujolais Villages cuvée was selected on granitic soils, with vines of different ages for an average of 45 years.

This wine is the result of a patient semi-carbonic maceration, it benefits from a ruby color and subtle aromas, the perfection of red fruits.

To drink young but the charm of this wine, which you can also keep for a few years in your cellars, will seduce you.

TASTING NOTES

Beautiful deep purple color with violet hues.

This wine is all about freshness and youthfulness, the nose expresses beautiful aromas of crunchy red fruits and sweet spices; embellished with strawberry notes.

Leaning to the freshness and youthfulness of the nose, the attack on the palate reminds crunchy and very ripe red fruits, supported by beautiful silky tannins. The wine is round and pleasant, with an imposing structure followed by creamy notes of strawberry jam.

A Fresh & Gourmet Wine to taste with great pleasure, Gamay in all the splendor of its fruit.

PAIRING WITH FOOD

Poultry liver terrine, Puff pastry with porcini mushrooms, Lyonnaise charcuterie, brioche sausage.



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