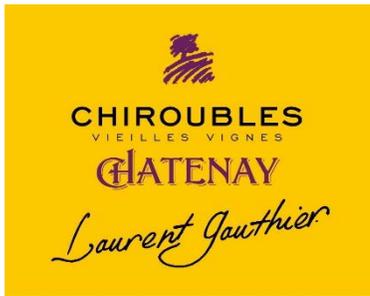


LAURENT GAUTHIER

Chiroubles-Chatenay « Vieilles Vignes » 2020



ORIGIN

Beaujolais, France

APPELLATION

Chiroubles

VINEYARD

4,000, 50-year old vines
planted in 1.42 hectares of
pink granite soil at 400m
altitude with a South,
Southeast sun exposure
Density: 10,000 vines/ha
Annual Production: 200 cases

BLEND

100% Gamay

FARMING

Sustainable farming practices

WINEMAKING

Maceration for 8-days with
whole clusters in gridded vats

AGING

Aged for 6-months in stainless
steel tanks, light filtration

TECHNICAL INFORMATION

12.5% Alc. |

FOOD PAIRING

Beef, poultry, country pâté,
chicken liver mousse, cured
meats and cheese, pasta
Bolognese.

Laurent Gauthier's Chiroubles 2020 Vieilles Vignes 'Chatenay' is a cuvée full of delicacy and freshness. Its red garnet robe is highlighted with purple with each swirl of the glass which fills your nose with the complex blend of peonies, cherry, and mouthwatering minerality. The palate is generous, with its well-balanced, refreshing, and fruity tone that is only further extenuated by a silky smooth finish. Pair with beef, poultry, country pâté, chicken liver mousse, cured meats and cheese, or pasta Bolognese.

Beaujolais' 2020 vintage is next in the series of wonderfully warm years. The winter and spring were incredibly mild with almost no hail. The summer led way to a worthy, clean harvest that has translated into the success of the vintage.

These 4,000 50-year old vines are planted in 1.42 hectares of pink granite soil at an altitude of 400 meters with a South, Southeast sun exposure and a density of 10,000 vines per hectare. Then annual production is 200 cases. All farming practices are done sustainably. After and 8-day long maceration period with whole clusters in gridded vats, the cuvée is then aged for 6-months in stainless steel tanks until it is lightly filtered.

Since 1834, Laurent Gauthier's family has preserved the natural respect of creating Crus with great finesse. Born and raised in Morgon, Monsieur Gauthier puts the spirit of his home each and every one of his wines. His hard work and determination to the art form that is wine making has allowed for him to understand the lessons that nature has given him

ACCOLADES

This vintage has not yet been rated.

