

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

Expérience 2021 (12%)

AOC Beaujolais

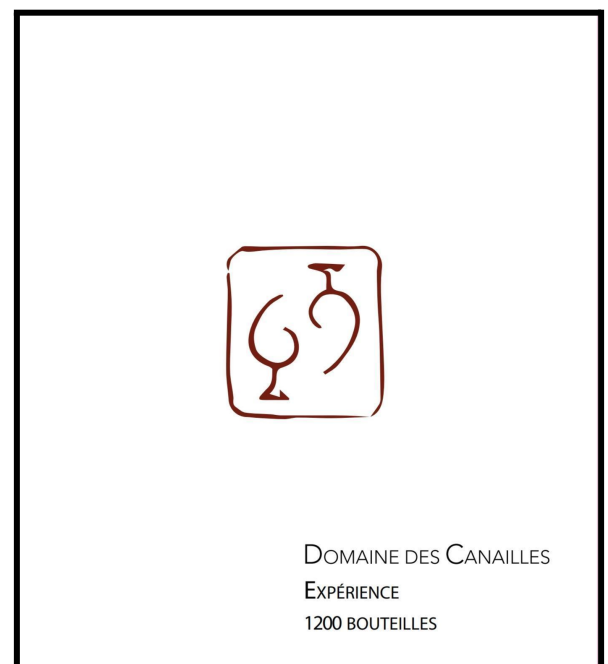
Grappe : 80% gamay and 20% chardonnay

Soils : Granit

Viticulture : 70 years old vines in biodynamic culture.

Wine making : Whole bunch, in stainless steel, amphora and 225 liters sandstones eggs.

Total sulfites: 13 mg/l



Tasting: A tasty and elegant gamay, with some notes of black pepper and a great freshness that gives a lot of energy to the wine. His finesse requires a minimalist style of cuisine that would highlight his purity.

2021 Vintage: This third vintage will remain a year etched in our memories due to the difficult climatic conditions: spring frost (17.6°F / -8°C), during three nights at the beginning of April), hail in June, constant rain from June to July, which resulted in mildew more present than ever. With modesty and motivation, we fought against all odds to make a small harvest (15 hl/ha), but one of good quality. Fortunately, the beautiful month of September allowed us to reach the desired alcoholic and phenolic maturities. The resulting wines clearly reflect the vintage, marked by a distinctive freshness.

