

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

Le Rosé du Matin 2021 (12,5%)

Vin de France

Grappes: Gamay

Soils : Granit

Viticulture : 40 years old vines
in biodynamic culture

Wine making : 100% whole bunch, aged in 500 liters amphora, no filtration, a tiny amount of sulfite has been added before bottling.

Total sulfites: 14 mg/l

Tasting: This wine is nothing like a classic rose, of course it has the classic freshness of one of them but due to his time in amphora it gained a lot of complex aromas like blood orange and earthiness. This is definitely a gastronomic rose.

2021 Vintage: This third vintage will remain a year etched in our memories due to the difficult climatic conditions: spring frost (17.6°F, 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.



