

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

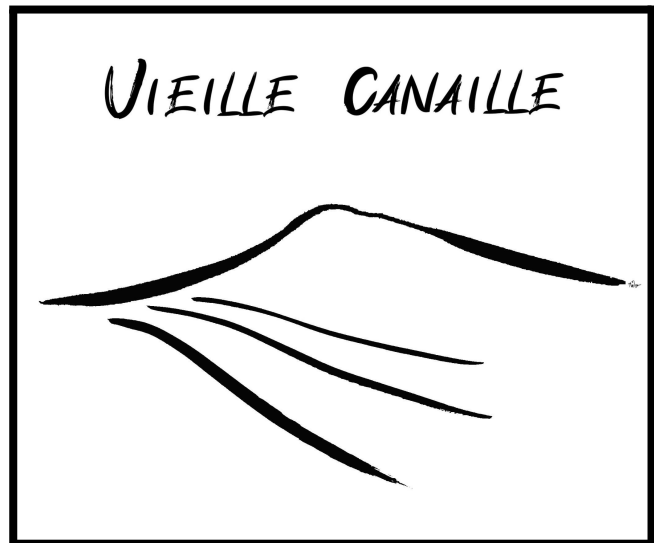
Vieille 2020 (13%)

AOC Beaujolais

Grappe: Gamay

Soils : Granit

Viticulture : 70 years old vines in biodynamic culture



Wine making : Whole bunch, aged in stainless steel tank, no filtration, a small amount of sulfite is being added before bottling.

Total sulfites: 12 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.

2020 Vintage: For this second vintage, the harvest was more abundant and of good quality. No frost or hail, unlike the first vintage in 2019. Very few treatments were carried out because the stress of disease in the vineyards was low. The last rain before the harvest (30 mm around August 20th) greatly contributed to the balance of the wine.

