

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

Métron Boulot Beaujo 2021 (12,5%)

AOC Beaujolais

Grappe: Gamay

Soils : Granit

Viticulture : 40 years old vines
in biodynamic culture

Wine making :

Whole bunch, aged in stainless steel tank, no filtration, a tiny amount of sulfite has been added before bottling.

Total sulfites: 11 mg/l

Tasting: The most enjoyable outdoor wine, It has a juicy and silky texture, is full of fruit and its tannins are really tender. Pork goes very well with it, the wine juiciness will refresh the soft meat of the noble animal.

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.



