

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

Le Rosé du Matin 2020 (13%)

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: 16 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.

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.



