

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

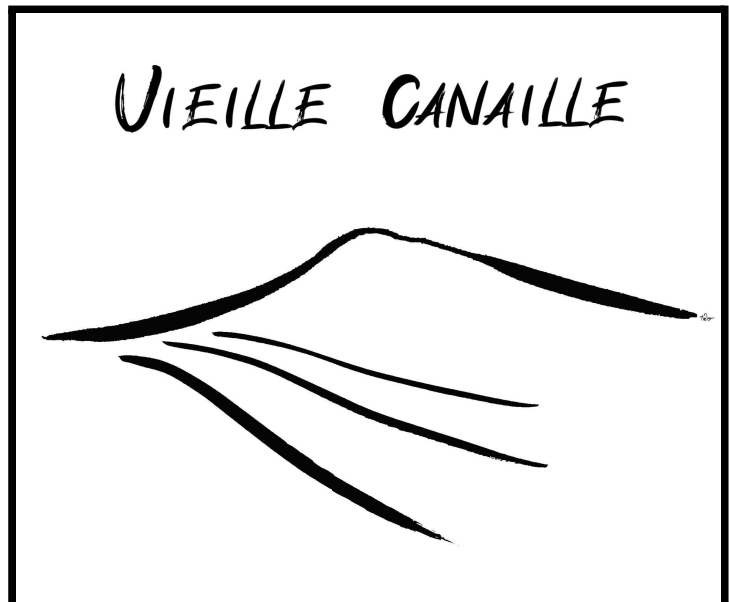
Domaine des Canailles 2020 (13%)

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.