

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

Expérience 2019 (13%)

AOC Beaujolais

Grappe : Gamay

Soils : Granit

Viticulture : 70 years old vines in biodynamic culture

Wine making : Whole bunch, short maceration
(6 days) in stainless steel

No sulfites added

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.

2019: We haven't been spared by the weather for our first vintage. With the spring frosts and the hail of August, we lost 50% of our harvest. Luckily, the remaining half is of good quality. Enjoy!

