

DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

A Pérot 2019 (12,5%)

AOC Beaujolais

Grappe: Gamay

Soils : Granit

Viticulture : 60 years old vines
in biodynamic culture



Wine making : 100% whole bunch, aged in stainless steel tank, no filtration, a tiny amount of sulfite has been added before bottling.

Total sulfites: 10 mg/l

Tasting: The perfect Beaujolais nouveau, fruity easy and pure at the same time, excellent to go with a classic barbecue or as an appetizer with cured meat.

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 good quality. Enjoy!