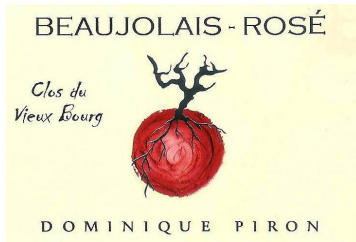


# Dominique Piron

## TECHNICAL INFORMATION SHEET



**Wine name** Beaujolais Rosé

**Vintage** 2010

**Appellation** Beaujolais Rosé

**Origin of grapes** 100% Gamay Noir

**Size of vineyard** 2 ha

**Treatments in vineyard** Sustainable Agriculture

**Farming techniques** Sustainable Agriculture

---

**Date of harvest** End of September

**Method of harvest** Manual

**Method of pressing** Pneumatic press

**Fermentation vessel** Stainless steel

**Malolactic fermentation** 60%

**Period of contact with fine lees** 3 months

**Yeasts** Indigenous No commercial yeast

**Vinification method** Direct press, low temperature fermentation

**Filtration and fining methods** Kieselgur + Cartridge, cold stabilization

**Alcohol** 12.00%

**Residual sugar** No

---

**Time of ageing** 4 months stainless steel

**Number of bottles produced** 10,000

### Tasting Notes

Light fragrant nose of ripe peaches, candied apples and floral notes with a light refreshing palate possessing a long finish ending on a pleasant acid note.

### Vintage Notes

2010 was a great vintage possessing an excellent natural equilibration contributing to a pronounced complexity with inherent finesse. Closely resembling 2009.