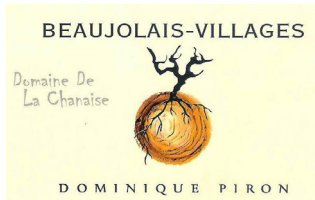


Dominique Piron

TECHNICAL INFORMATION SHEET



Wine name Beaujolais Villages

Vintage 2009

Appellation Beaujolais Villages

Origin of grapes 100% Gamay Noir

Size of vineyard 4 ha

Treatments in vineyard Sustainable Agriculture

Farming techniques Sustainable Agriculture

Date of harvest Beginning of September

Method of harvest Manual

Method of pressing Pneumatic press

Pre-fermentation techniques 50% destemmed 48hr cold soak

Length of maceration 12 days

Fermentation vessel Stainless steel

Malolactic Fermentation Yes

Period of contact with fine lees 3 months

Yeasts Indigenous No commercial yeast

Vinification method Remontages

Filtration and fining methods Kieselghur

Alcohol 13.00%

Residual sugar No

Time of ageing 4 months stainless steel

Number of bottles produced 25,000

Tasting Notes

Our Beaujolais Villages is a blend of terroirs of Beaujolais Villages with just a bit of Morgon for the structure, and Régnié for the roundness, almost the structure of a cru but with an emphasis focused on the fruit. Our Beaujolais Villages is the gateway to the crew. It has a nose of red and black ripe fruit before deepening into notes of fresh plums and apricots on its soft lightly structured palate.

Vintage Notes

2009 was an excellent vintage, having had dry warm weather, with just a very light rain infrequently to preserve the freshness, between June and September. Generally 2009 wines have a strong color, great concentration and mature evolved tannins in a well balanced structure.