



BEAUJOLAIS VILLAGES 'STELLOGONIE'



Domaine Azzara

Method & Production

From a five hectare vineyard in the Chiroubles appellation of Beaujolais, planted with north facing, 50-year-old Gamay vines, on granite sandy soils. Every part of the growing process is done by hand, including picking. 15 days maceration time, fermentation in stainless steel using indigenous yeasts. Nine months ageing in old Burgundian barrels, from four to five previous vintages. No filtration or fining.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
AZ0123	Beaujolais Villages 'Stellogonie'	Gamay	2023	12.8%	Cork	6x0.75lt	No	No	Yes	No