



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 |