



BEAUJOLAIS VILLAGES 'LE PERRÉON' - ORGANIC



Burgundy, France

Domaine de la Madone

Method & Production

Hand-harvesting and manual sorting of the Gamay grapes. The grapes are de-stemmed, without crushing. 15 days of maceration. After fermentation, the wine is transferred to 228-liter oak barrels to mature for 14 months.

Tasting Notes

Ruby color. Vibrant, with blackberries, and raspberries dominating the nose, which is also floral and has a hint of spice. Rich and fleshy palate, silky tannins, and dark fruit. Huge concentration and a long finish.

Food Matching

Patés, terrines, rillettes and saucisson sec or white-rinded cheeses such as Brie and Camembert.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
DM0120	Beaujolais Villages 'Le Perréon' - Organic	Gamay	2020	13.0%	Cork	6X0.75lt	Yes	No	No	No