

Domaine de la Chapelle

Bizot 'Chiroubles'

Region:
Beaujolais

Grapes:
Gamay

ABV:
13.0%

What:

"Conviviality in a bottle". Juicy, fresh and approachable, just what you want from Beaujolais

Where:

The cooler, higher altitude vineyards of Chiroubles produce a lighter style of Beaujolais than Moulin-a-Vent or Morgon (to the north). For this wine, Gamay was hand-picked at optimum ripeness, which is usually much later here than other areas of Beaujolais, due to the higher altitude and greater difference between day and night temperatures. Whole bunches undergo semi-carbonic maceration with a relatively short maceration between ten to twelve days, all to maintain the fruit flavors. It was then racked into tank for the malolactic fermentation and winter rest before bottling.

Barcode:
3430560011258

Sales Info:
750ml ,Case6 ,18.36lb.

Palletization:
100 cases / 5 Layers



Food Pairings:

A versatile wine, perfect with charcuterie or a young Brie. Also works very well with a traditional "salade Beaujolaise" (with lardons and soft-boiled eggs and crunchy croutons), sushi and salmon/tuna steaks.

Tasting Note:

Deep garnet with violet hues. Bright red berry fruit on the nose with savory chocolatey undertones. Generous crushed berries on the palate, with red cherry and delicate spice leading to a good length to finish to this ample wine.

