



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Beaujolais Le Perréon 2022 100% gamay



VINTAGE 2022 : This year, the harvest began on August 22. The summer heat wave and drought favored the early ripening of the berries as well as their concentration. The rains at the end of August then came to regulate these maturities, thus promising ripe, juicy and very healthy berries. This sunny vintage looks like 2020 with good maturities, which promises elegant and rich, concentrated and fruity wines.

TERROIR : Our brand new Beaujolais Le Perréon finds its origins in plots located on our remarkable place called Le Délèche. The old vines of Gamay Noir flourish on deep granitic soils bringing the density and the emblematic fruity character of the terroirs of Beaujolais Villages.

VINIFICATION AND AGEING : 150 grape pickers pick the grapes by selecting them, they are sorted again before being pressed. The perfect sanitary state and the maturity of the stalks allowed us to make a vinification in whole clusters, accompanied by a maceration of more than two weeks.

TASTING : Fruity, light and gouleyant, on the nose of small red berries.

FOOD AND WINE PAIRING : It pairs harmoniously with light cold cuts.

ALCOHOL DEGREE : 13°

