

PROLOGUE- CHRISTIAN DUCROUX

Beaujolais



APPELLATION: Vin de France

BLEND: 100% Gamay

WINEMAKER: Christian Ducroux

VINEYARD: _____

This is Christian's version of Beaujolais-Nouveau, but it is not labelled as such and does not have a sell by date. Grapes are sourced from Ducroux's 4 hectares of vineyards, which are bordered on the West by the Beaujolais Mountains and on the East by the Saône River. Soils are pink granite. Climate is semi-continental with some Mediterranean influence and altitude averages 350 metres above sea level.

VITICULTURE: _____

The domaine is almost entirely self-sufficient, possessing enough animals for fertilizer and vineyard work. Christian has been working with organic and biodynamic methods since the 1980s and is certified Biodynamic by Demeter. Plowing is done with two horses and a bull avoids compacting the soil, and fruit trees and hedges have been planted throughout the vineyards encouraging a healthy biodiversity.

WINEMAKING: _____

Wine is fermented with semi-carbonic in cement tanks using wild yeast. Christian doesn't add any enzymes or sulphur to his wine at any stage.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A joyful, thirst-quenching vin de soif. The nose is bright and lifted, with crushed strawberries and raspberries, while the palate is smooth and lush.