

# INDIGO SELECTION - BEAU TRAVAIL

Beaujolais



**APPELLATION:** Beaujolais Villages

**BLEND:** Gamay

**WINEMAKER:** Frederic and Damien Sambardier

**VINEYARD:** \_\_\_\_\_

Domaine Manoir du Carra is a family estate of 37 hectares, now run by the fifth generation of the Sambardier family. Grapes for this wine come from a south facing hillside site in Rivolet in the south of Beaujolais. The soils are pink granite and the vines are 50 years old.

**VITICULTURE:** \_\_\_\_\_

The estate has High Environmental Value (HEV) certification. They don't use any synthetic chemical products on the vineyards, and use cover crops on some sites.

**WINEMAKING:** \_\_\_\_\_

Grapes are hand harvested and sorted. Whole-bunch fermentation in tanks with natural yeasts, leading to a semi-carbonic fermentation over 10-12 days. The wine is aged for 3 to 4 months on fine lees in old oak casks, before bottling without fining or filtration.

**WEBSITE:** <http://www.manoir-du-carra.com/en>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Bright red cherry with a herbaceous streak. Refreshing with juicy red fruit, a nice earthy grip.