

THIBAUT DUCROUX – EN ROUE LIBRE

Beaujolais



APPELLATION: Beaujolais

BLEND: Gamay

WINEMAKER: Thibault Ducroux

VINEYARD: _____

Thibault owns 1.25 hectares of vines in AOC Beaujolais. The average vine age is 40 years old, soils are clay and silt. The climate is semi-continental.

VITICULTURE: _____

Undergoing conversion for organic certification.

WINEMAKING: _____

The grapes are hand-harvested and then undergo the traditional whole bunch carbonic maceration. Fermentation is with natural yeasts in concrete vats. The wine ages on fine lees in concrete vat for 8 months. Bottled without fining nor filtration, just a small addition of SO₂.

WEBSITE: <http://www.domainepaulgadenne.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A fresh, aromatic Beaujolais, with red cherry, rich sweet fruit, and a mouth-watering juicy finish.