

Domaine Christophe Pacalet Chiroubles NV

TASTING NOTES

Bright rudy color. Very floral noze, perfume of wilted roses, irises and violets. Very aromatic, vigorous but velvety wine with a very ripe strawberry note.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Beaujolais
Soil composition:	Granite
Training method:	Goblet
Elevation:	1050 feet
Vines/acre:	3230-4000
Yield/acre:	1.8 tons
Exposure:	Eastern
Harvest time:	September

WINEMAKING & AGING

Varietal composition:	100% Clear juice Gamay
Maceration technique:	Cold semi-carbonic
Length of maceration:	20 days days
Type of aging container:	Wood foudres
Length of aging before bottling:	6 months



PRODUCER PROFILE

Estate owned by: Christophe Pacalet
Winemaker: Christophe Pacalet
Estate founded: 1999
Region: Burgundy
Country: France

