

**CELEBRATE THE FIRST WINE OF THE HARVEST
WITH THE #1 BEAUJOLAIS NOUVEAU IN AMERICA!**

Chateau d'Ouilly Beaujolais Nouveau 2018

PROFILE:

APPELLATION	A.O.C. Beaujolais
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	650 to 1,300 feet
SOIL	Alluvial with limestone

WINEMAKING:

Harvesting: Manual only, whole bunches de-stemmed. Beaujolais Nouveau is produced using a winemaking technique called carbonic maceration that results in a fresh and vibrant wine with very low tannins.

DID YOU KNOW?

The vineyard of Chateau d'Ouilly is owned by the Pignard Family and is comprised of vines that average more than 50 years old.

CELEBRATING NOUVEAU:

Beaujolais Nouveau is a French tradition that celebrates the first wine of a new vintage. This fresh and fruity wine is bottled only a few weeks after harvest and is meant to be enjoyed immediately upon release.

TASTING NOTES AND SERVING SUGGESTIONS:

Vibrant red fruits such as strawberries and currants on the palate and an intense perfume make this wine a perfect accompaniment for cheese, charcuterie and traditional holiday fare.

PRODUCT INFORMATION: 12 PK

750ML UPC 81562902818 8 | SCC: 20815629028182

