

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

Domaine des 3 Vallons Beaujolais-Villages Nouveau 2018

PROFILE:

APPELLATION	A.O.C. Beaujolais-Villages
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	800-1,500 feet
SOIL	Granite with occasional sand

WINEMAKING:

Harvesting: Manual only, whole bunches de-stemmed. Beaujolais-Villages 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 Carret family has tended the vineyards of this 37 acre estate for more than four generations. The vines are planted on three hills with granitic and sandy soils, hence the estate's name, which translates to "three small valleys". The vines are more than 50 years old and harvested manually.

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:

A bright bouquet of red and black fruits on the nose gives way to a wine that is soft and silky on the palate.

PRODUCT INFORMATION: 12 PK

750 ML UPC 81562902821 8 | SCC 20815629028212

