



Beaujolais Nouveau



Beaujolais Nouveau ...est arrive!

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 fruit that goes into Beaujolais Nouveau fetches a higher price than the fruit for Beaujolais or Beaujolais-Villages wines. Growers benefit from premium pricing and consumers get to enjoy the best fruit of the season!

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 815629028003 | SCC: 20815629028007

1.5L UPC 815629028010 | SCC: 10815629028017



QUINTESSENTIAL
 IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

