



**Beaujolais
Nouveau**
Appellation Beaujolais Contrôlée



Le Beaujolais Nouveau est arrivé! Beaujolais Nouveau 2016

PROFILE:

APPELLATION	A.O.C. Beaujolais
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	650 to 1,300 feet
SURFACE AREA	42,000 acres
SOIL	Alluvial with limestone
R/S:	1.2
pH:	3.59
ACIDITY:	5.73

WINEMAKING:

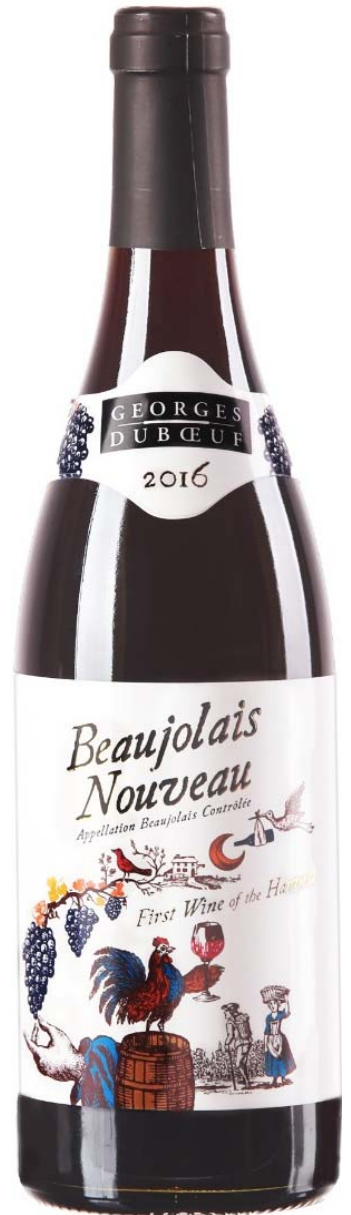
Harvesting of this wine is done manually, in whole bunches, from vines that are over 20 years old. The wine is produced using traditional vinification methods that include carbonic maceration.

TASTING NOTES:

The 2016 Beaujolais Nouveau displays a shimmering carmine color. Fresh aromas of red and black fruits, strawberry jam with hints of peach on the nose. It is fresh, fruity and flavorful on the palate. Delicious finish. Best served slightly chilled.

FOOD PAIRING:

Roast turkey and salmon, all manner of cheese and charcuterie, spiced squash dishes and grilled pork or beef.



Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12%	31.64	13.78	10.51	11.73	11x5	81562902800 3

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