

Beaujolais

VINEYARD

Mont Saint-Rigaud

Monsols

VINEYARD





THE WINES

At the northern end of the vinegrowing area, the 10 Crus are the jewels in the crown of our winemaking region.

With an ageing potential of 7 to 10 years they are marvellous proof of the successful juxtaposition of our granitic soil and a single grape variety, Gamay Noir à Jus Blanc, that here finds the best of partners. In the natural continuation of these prestigious appellations, is the heart of Beaujolais. This also is granitic and gives Beaujolais-Villages. The slopes of the 38 villages that produce this wine are the source of lip-smacking, fruity wines. Further to the south, at the portals of Lyon, Beaujolais is fresh easy and a true treat, from countryside that brings Tuscany to mind.

From North to South, savour and enjoy:

THE 10 CRUS

Saint-Amour (305 ha)

Lively, refined and balanced with a ruby robe and kirsch, spice and mignon-ette aromas, this charmingly named wine nestles in the extreme northern end of the vinegrowing area on siliceous-clay soils.

Juliénas (540 ha)

It is robust and juicy, clothed in deep ruby red with a generous peach, red fruit, floral and spice nose. The diversity of the granite and schist terrain here gives this wine its characteristic features.

Chénas (250 ha)

Planted in granitic sand soils, the vines here give wine that is both rare and racy while remaining generous. Its garnet robe and floral and woody aromas are delightful after a few years' cellaring.

Moulin-à-Vent (630 ha)

This wine to lay down, deeply rooted in its granitic soil run through with veins of manganese, is powerfully structured. Intense and tannic, it is deep ruby in hue and redolent of flowers, spice and ripe fruit. The appellation's emblematic windmill (Moulin-à-Vent) overlooks and guides you to the Cru.

Fleurie (840 ha)

Some names are magical. This one describes a crimson robe, the subtlety of violet, the sensuality of iris and lip-smacking red fruit aromas and flavours. It's the appellation's pink granite that gives the wine its finesse.

Chiroubles (330 ha)

Tender, fruity and more-ish, Chiroubles with its sparkling robe and fragrances of peony and lily of the valley is the most lip-smacking of the Crus. Its steep slopes make up some of the most grandiose of the vinegrowing area's scenery.

Morgon (1 100 ha)

The terroir, made up as it is of granite and altered schist lends its signature to fleshy and powerful wine with a strong personality. A deep garnet robe, ripe fruit and kernel aromas are also the stamp of one of our most widespread appellations.



Régnié (425 ha)

Supple, round and generous is Régnié in its cherry red robe with purple tints and red fruit aromas. The appellation is planted on sandy granite soils.

Côte de Brouilly (320 ha)

On the summit of Mont Brouilly, Côte plays on its elegance, with its fresh fruit and iris aromas and mineral characteristics. The geology of the terroir, andesite granite, gives thoroughbred wines.

Brouilly (1260 ha)

The two syllables of this name ring out crystal clear over vivid, forthright, firm and full-bodied wines and one of the symbolic geographical landmarks of the region. On the nose Brouilly breathes off red fruit aromas. On the palate are mineral notes. The soils on the hill are acidic and granitic. This appellation is the biggest of the Beaujolais Crus.

BEAUJOLAIS-VILLAGES (4 210 ha)

The appellation brings together 38 villages that are ambassadors wines to share with friends and make the most of their lip-smacking aromas and flavours, highlighted, when they are red, by their cherry robe and flavours of small fruit including blackcurrant and strawberry. These wines may also be enjoyed as Beaujolais-Villages Nouveau from 3rd Thursday in November, Rosé Beaujolais-Villages and White Beaujolais-Villages.

BEAUJOLAIS (5 570 ha)

The magnificent countryside of the south of our vinegrowing region is worthy of its name. It is here, in dream backdrop Golden Stone country (Pierres Dorées) that Beaujolais has its cradle. Here the wines are delicious, crisp and fresh, ideal to enjoy in the summer. Generous on the nose and on the palate the wines produced here include Beaujolais Nouveau, Rosé Beaujolais and White Beaujolais.

THE VINEYARDS AND VINIFICATION

Every wine from here is made with a single grape variety. Mainly red, they are the fruit of the gamay noir à jus blanc grape, a variety that is almost totally exclusive to the Beaujolais region: of the 36 000 ha of gamay planted through-out the world, over 15 780 ha are in the Beaujolais region. Chardonnay, which is spreading and today covers a little over 250 ha, gives white Beaujolais with fresh fruit and blossom aromas.

Beaujolais is characterised by its very tightly packed vineyards on slopes (planting density: from 5 000 to 10 000 vines/ha), spur pruning (goblet, palmet, cordon and charmet) in the cru and Beaujolais-Villages areas. Cane pruning (Guyot) is used for Beaujolais.

All Beaujolais wines are AOCs (Appellations d'Origine Contrôlée). For traditional vinification of the red wines the whole bunches of grapes undergo semi-carbonic maceration. The length of fermentation varies depending on the appellation and the type of wine the winemaker is aiming for. Except for nouveau wines that are released for sale on the 3rd Thursday in November, the wines are generally bottled in spring.



GEOGRAPHY

■ Vinegrowing Beaujolais is set around the 46th north parallel, it encompasses 96 communes (85 in the Rhône department and 11 in the Saône-et-Loire department).

The vineyards cover around 15 780 ha split into around 60 000 plots. The Pays Beaujolais groups together the vinegrowing communes as well as an additional 51 communes, making a total of 147.

■ The "borders" of the vinegrowing area are:

- to the north, the Mâconnais region
- to the south, the Monts du Lyonnais hills
- to the east, the Saône River Valley
- to the west, the Monts du Beaujolais hills, foothills to the Massif Central the highest of which is Mont Saint-Rigaud (1 009 m).

■ The vinegrowing area stretches out along 55 km from north to south is 25 km wide from east to west. The average height above sea level of the slopes is 300 metres and they are south-south-east facing.

■ The temperate semi-continental climate is characterised by:

- winters that are often harsh
- wet springs that build up the water reserves
- hot dry summers, with high temperatures
- mild "indian summer" type autumns

FACTS AND FIGURES

Total surface area: 15 780 ha

Number of appellations: 12

Number of estates: 2 893

Average estate size: 10 ha (estate size > 2 ha)

Average annual production: 800 000 hl (110 million bottles), of which:

Beaujolais Cru: 300 000 hl (40 million bottles)

Beaujolais-Villages: 200 000 hl (30 million bottles)

Beaujolais: 300 000 hl (40 million bottles)

Over 40% of the volumes sold are to export, to over 120 countries



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