

BEAUJOLAIS-VILLAGES

2024

Our Beaujolais Villages is produced from a blend of two old-vine parcels. The nose is elegant, fruity, and beautifully fresh, with citrus notes. The palate continues with citrus-driven aromas, lively acidity, and a long finish.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 81 years

Vinification: Harvesting and hand sorting

Crate harvesting

Strict hand sorting

Destemming 100%

Alternate grape-treading, pump over, and delestage

Cold maceration

Natural fermentation 2 weeks

Settling ten days

Wild yeasts

Maturation: Ten months in stainless steel tank

Vintage: 2024

Bottling: on the estate

Ageing: between 3 and 5 years



Plot

Les Sables municipality of Villié-Morgon

Area: 42a

Type of soil : Piedmont and ancient alluvium

Altitude: 290 m on average



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