

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PERFLE	Domaine de Montangeron	France	Beaujolais
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Gamay	13%	No	Cork



Background

Located north of Lyon, the Beaujolais region covers the northern tip of the Rhône Valley appellation and the southern point of Burgundy. While administratively, considered to be part of Burgundy, the region is more similar to the Rhône Valley in climatic conditions. However, it's semi-continental in climate with long warm summers; occasional violent storms (which can cause devastation) entitled its own appellation. The soil is predominantly granite with loose shale on the surface. Established in 1996, Muriel and Frédéric Montangeron continue the tradition of passing down winemaking heritage from father to son. The Montangeron domaine itself was created in 2000 following the purchase of buildings and vineyards over several appellations. The main production area is in Fleurie - one of the 10 Cru Beaujolais, the highest classification within this region.

Winemaking

After being carefully hand-harvested and rigorously sorted, the grapes are fermented using a method typical to Beaujolais production - carbonic maceration. The grapes are gently pressed as whole bunches; the weight of the grapes themselves do most of the pressing. The free-run juice comes into contact with the natural yeasts on the grape skins and automatically commences fermentation. The fermentation is monitored carefully and controlled at low temperatures for 10 - 12 days.

Tasting & Pairing

Elegant and velvety in texture with characteristic perfumed aromas of delicate floral notes and ripe red berries. The palate shows good weight and depth of bramble flavour which provides the structure enabling this wine to age.

An ideal accompaniment to roast lamb, rabbit or poultry.

Sustainability & Extra Information

n/a