

Cuvée Le Murier Beaujolais AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PERMIL	Domaine de Milhomme	France	Beaujolais
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Gamay	12.5%	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. Considered as part of Burgundy in terms of administration, the region is more similar to the Rhône Valley in climatic conditions. However, it is sufficiently different to both areas to be entitled to its own appellation. Semi-continental in climate with long warm summers; there are occasional violent storms which can cause devastation amongst the vineyards. The soil is predominantly granite with loose shale on the surface. The name of Perrin as owner of Domaine Milhomme first appeared in texts dating back to the 16th century.

Winemaking

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 often 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 lower temperatures, (around 22°C) for 8 -12 days. The wine is estate-bottled.

Tasting & Pairing

Bright perfumed aromas of delicate floral tones, sweet cherries and raspberries. Rich and full on the palate with juicy red berry flavours leading to a long, lingering finish.

The perfect accompaniment to grilled fish or goat's cheese. Alternatively, try with white meats, turkey or veal.

Sustainability & Extra Information

n/a