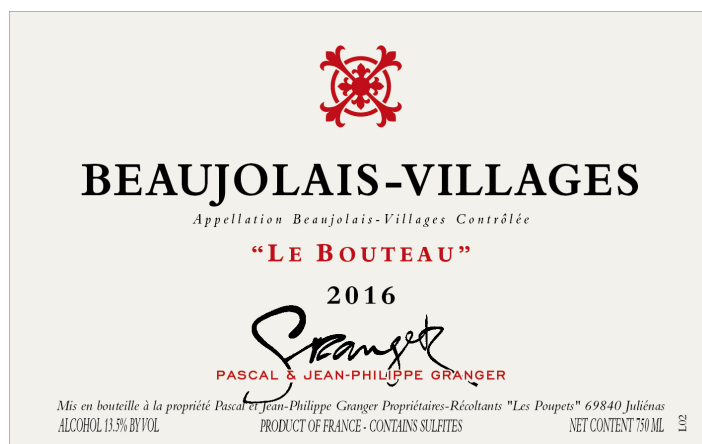


Pascal Granger



Beaujolais-Villages Le Bouteau



At a Glance:

- **Appellation:** AOC Beaujolais-Villages
- **Encépagement:** Gamay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Bouteau lieu-dit in Leyne, the northernmost village of the Beaujolais
- **Soil Types and Compositions:** Decomposed granite
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 10,000 vines/ha.
- **Average Yields:** 45-50 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** After c. 70% destemming, red wine ferments with indigenous yeasts in stainless-steel tanks. Cuvasion lasts 15-20 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 6-8 months in 600-l demi-muids
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling. 15-18 mg/l free, 35 mg/l total

In The Glass:

This wine, due to its substantial structure, undergoes a longer cuvasion and an extended élevage. With its breadth of flavors (red fruits and wild berries) and wealth of backbone, this wine will provide positive surprises as it offers proof of the superior qualities of the best of this modest appellation.