

Domaine Cheveau



Beaujolais Villages Or Rouge En Chantenay



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 En Chantenay lieu-dit in the commune of Saint Vêrand
- **Soil Types and Compositions:** Decomposed granite and schist
- **Vine Age, Training, and Density:** Trained in Gobelet and 50 years old
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Following total destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 15 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:** 11 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with diatomaceous earth, plate filtration
- **Sulfur:** Applied at harvest and during élevage, with at most 25 mg/l free, 60 mg/l total

In The Glass:

This wine is deeply colored, concentrated and firm with savory notes of ripe red or black cherries, depending on the nature of the vintage. It is, in short, a wine that is delicious, pleasing, and well balanced.