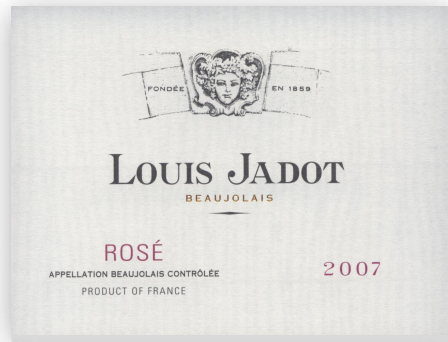
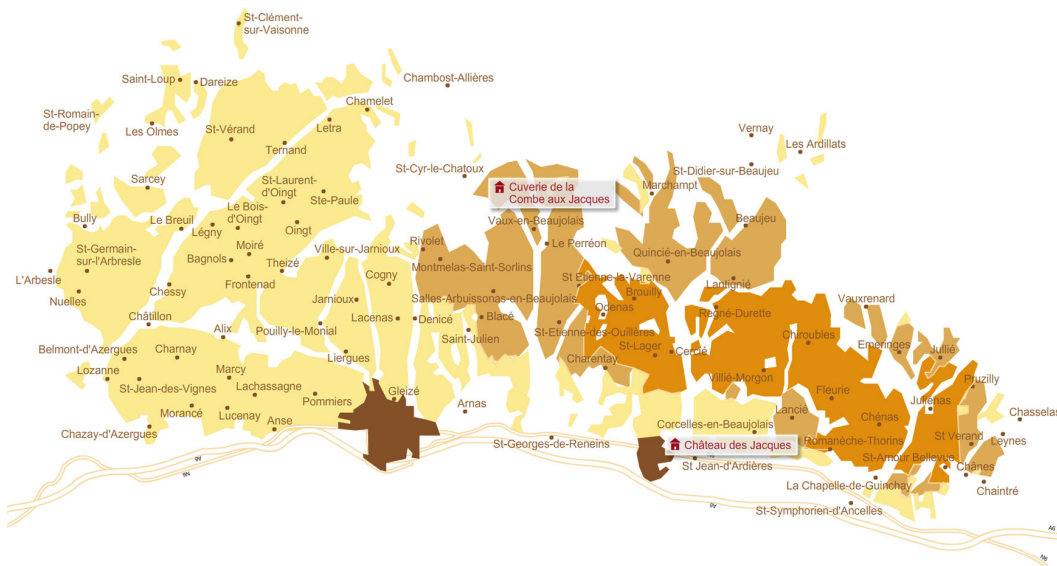


BEAUJOLAIS ROSÉ



Beaujolais
Appellation Régionale
Rosé
100% Gamay grapes



Vineyards situation

The Beaujolais region has a long tradition of producing rosé wine but not as famous as the red Beaujolais.

The Louis Jadot Beaujolais Rosé is a harmonious blend from 3 different origins : 2 growers and 1 cooperative.

Characteristics

Soils are mainly made of clay and calcareous with granite.

Amongst the 40.000 acres (16.000 hectares) of vineyards planted in the Beaujolais region (south of Burgundy).

The deepness of the soils varies according to the alluvial stripes.

Wine making

The Gamay grape in this case, is vinified :

- partly by being first pressed, like a white wine and then put into stainless steel vats

- partly with a quick contact with the red skin during one night and then vinified in stainless steel vats.

The malolactic fermentation is made by Louis Jadot.

Winemaker's comments / Gastronomy

This vinification process will allow nice fresh redcurrant and raspberry fruit character.

This Beaujolais Rosé can be drunk quite chilled as an aperitif, or with salads, pasta dishes and cold meats.

Preservation

The Beaujolais Rosé has to be drunk young, within 2 years of vintage.