



La Burgondie

Vignerons coopérateurs



INTENSE AND FRUITY RED WINE

Chénas

TASTING NOTES

Visual: Limpid red colour with garnet glints.

Nose: Intense appealing bouquet with aromas of red and black berries (blackberry, redcurrant, bilberry) alongside soft spices.

Palate: Dense, silky and concentrated with fine tannins and a hint of pepper.

WINE AND FOOD PAIRING

To accompany dishes such as charcuterie, tagines, red meats and matured cheeses. For family occasions we typically serve it with duck fillet and cranberries.

Serving temperature: 16-18°C.

WINEMAKING AND MATURING

Grape variety: Gamay.

Vinification: Semi-carbonic winemaking (Beaujolais method).

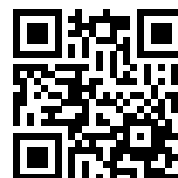
Maturing: In stainless steel tanks in order to capture the aromatic freshness.

THE TERROIR

Chénas is the rarest of the 10 Beaujolais “Cru” appellations, its vines cover 249 hectares and are northeast facing. They are cultivated on the granite soil slopes in the west which gradually soften and change to siliceous-clay soils in the east.

DID YOU KNOW?

The appellation Chénas AOC was created in 1936 and its name originates from the oak forest which rubbed shoulders with the vines many years ago. Chénas was the favourite wine of King Louis XIII.



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The legendary little knight character that appears on our bottles and on all our branding truly captures the essence of La Burgondie. Courageous, confident and loyal. We are a forward-thinking, like-minded group of individuals who are fiercely proud of our Burgundian roots, our beautiful region and our wines. Passion, solidarity and centuries of expertise has brought us together in a collective effort to bring you the best that our beautiful region has to offer. Our wines, produced using environmentally-friendly farming methods, are evocative of our hard-working co-operative-winemaker families who give their all, and have done so for generations. It's our way of life in a glass.

Crus du Beaujolais

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