

TRENEL BY M. CHAPOUTIER

Cuvée Rochebonne Beaujolais

www.chapoutier.com



VARIETALS	100% Gamay Noir
VINTAGE	2022
REGION	Beaujolais, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Beautiful ruby color.
NOSE	The nose mingles the aromas of cherry, blueberry and raspberry.
PALATE	On the palate, it's very fine and smooth and develops notes of liquorice and pepper.
VINIFICATION	Whole bunch maceration for 8 to 10 days, followed by 5 months in cement tanks. Unfined and lightly filtered before bottling.
PAIRING	It pairs beautifully with local cooked meats, and ouillette or soft cheese like camembert or brie. At the end of the meal, its fruity aromas will be a perfect match with red berry pie.
READINESS FOR DRINKING	Drink now, within 2 to 3 years to enjoy its fruity character or keep it for 5 to 10 years to develop delicate undergrowth aromas.
ORDER CODE	FR0425