Domaine Cheysson Chiroubles, AOP Chiroubles 2023

FBJ0012023

Caves Emile Cheysson

— Beaujolais, France

Traditionally made, glorious brambly Beaujolais

Production

Produced from 24 hectares on south and south-east facing slopes with mainly granite soils. Winemaking for this signature cuvée is traditional with a third of the grapes being de-stemmed then whole bunch fermented for ten days with regular pigeage and followed by natural malolactic fermentation and four months ageing in stainless steel tanks.

Tasting note

Beautifully perfumed on the nose this is juicy and lively with cherries, fresh strawberries and ripe bramble fruit. The tannins are smooth, lending structure but are not overly textural and there is real depth, which balances with the freshness of the style.

Food Match

Serve lightly chilled at between 12 and 13 degrees Celsius, this is the ideal vin des copains" – a convivial wine to share easily with friends with or without food. It will pair beautifully with rounds of saucisson and other charcuterie, chicken dishes with tomato sauces or crumbly, rich goats cheese such as Charolais.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Chiroubles

Grape Varieties:
Gamay 100%

Suitable for:
Vegan