Domaine Cheysson Chiroubles La Prieuré, AOP Chiroubles 2024

FBJ0052024

Caves Emile Cheysson

— Beaujolais, France

Nicely natural Chiroubles with no added sulphites

Production

Grapes for this particular cuvée are sourced from two hectares of south facing slopes in one of the most beautiful parts of Chiroubles. This is a slightly more experimental wine from Jean-Pierre, fermented with indigenous yeasts and with no sulphur added during either the winemaking or bottling. Aged in stainless steel tanks for 6 months.

Tasting note

Whilst this is a naturally made wine, Jean-Pierre watches it fastidiously to make sure that it doesn't become too funky. The naturalness is expressed more its wild, bramble fruit on the nose and a certain earthiness on the palate. The fine tannins lend good structure and the overall impression is complex and interesting with a markedly croquant finish.

Food Match

Very versatile, working well with red meats, roast chicken or a good cheese board.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
AOP Chiroubles

Grape Varieties:
Gamay 100%

Suitable for:
Vegan