



Château de Corcelles
Grands Vins du Beaujolais

CHÂTEAU DE CORCELLES

'LES COPAINS D'ABORD'

AOP Beaujolais, France

AB +793611 BC +224340 12x750ml



The 15th century Château Corcelles is the iconic castle of the Beaujolais region, representing the five appellations as a "flag bearer for the entire region." The structure as it stands today was built on the existing foundations from the Carolingian period (roughly 780 to 900). Over the years, the Château changed hands and eventually was renamed for its town, Corcelles-en-Beaujolais. In 1927, the Château was declared a National Heritage Historical Monument and National Park. This designation protects the Château due to its historical and architectural importance. A National Heritage Site in Beaujolais, Château de Corcelles has ninety hectares of beautiful old vines spread over several terroirs enabling Gamay to express a range of styles, this clearly is a major benefit to the final blend.

This wine is a huge hit and has a massive following at many cafés in Paris, representing great value for the price. Served with a slight chill, this wine is refreshing, lively and entertaining.

Grape: 100% Gamay Noir, from vines averaging 40 years old.

Vineyards: Located 15 km north of Corcelles on the communes of Pruzilly and St-Vérand on clay and siliceous soil. There are also vineyards around the château. Yields are low at 45 hl/hectare. Goblet-style pruning or trellised vines provide healthy grapes. Grapes are hand harvested by a team of one hundred and fifty pickers at optimum ripeness to give aromatic expression and depth of flavour.

Tasting Notes: Aromas of tart cherry and ripe raspberry, with a slight hint of violet. Light body, fruit-driven, fresh acidity and smooth, low tannin. A very pale rosé, flesh colour.

Winemaking: Vinification is semi-carbonic. This is a traditional technique in Beaujolais that consists of vinifying the grapes whole, and with their stalks. It involves allowing the whole clusters of grapes to begin fermenting before any juice is pressed out. As a result, all the bright, fruity aromas of the berries are preserved. The maceration lasts 6 to 7 days with pumping over. To preserve freshness, aging takes place in stainless steel tanks before bottling in the spring.

DREAM**WINES**