



BEAUJOLAIS

« L'aube à Javernières » 2020

Appellation: Beaujolais rouge

Surface under vine for this wine: 0.84 ha

Age of the vines: 20 to 30 years old

Soil types: deep clay

Exposure: facing east just next to the Beaujolais and Morgan Cote du Py appellations in Javernières

Picking: by hand

Harvest date: September 7, 2020

Winemaking: traditional (60% destemming)

Vatting period: 10 days

Maturing period: 7 months in cement tanks

Alcohol content: 13 % vol.

Bottling: late March 2021

In the process of obtaining organic certification since 2020

TASTING NOTES

Elaborated out of a parcel at the edge of the Morgon Cote du Py appellation area in Javernières, this Beaujolais is characterized by a sapid and juicy texture, with an excellent structure, due to its terroir. This surprising and digest wine is equally carried by plenty of substance; a slight paradox already indicating an outstanding personality.

PRESS REVIEW

- *Guide de la Revue du Vin de France 2020*, 3 stars. Our property is ranked among the «high-class estates, often endowed with fabulous terroirs, must-haves, which through their consistency and excellent standard of production, should figure in the cellar of connoisseurs.”.
- *Guide des vins de France 2019 Bettane et Desseave*, boasting 4 stars since 2016: “Four stars identify top quality producers – glories of France’s vineyards.”
- 2nd in the top 10 winemakers in 2018, across all regions.
- 95/100 and 96/100 in 2021 attributed by William Kelley for Morgon Javernières and Morgon Javernières “*Les Impénitents*” in the *Wine advocate* (Robert Parker) – the best rated Beaujolais wines.
- Best tasting score (20/20) in *Bourgogne et Beaujolais aujourd’hui* (May 2021 issue).