

Chenas Naturellement, no added SO2 Pascal Aufranc 2021



Region

The vineyards of Beaujolais fall on the granite rich slopes of a hilly region between Mâcon and Lyon at the southern limit of Burgundy. The only vine variety authorised for red wines is Gamay, traditionally grown as free standing bush vines. A small amount of Chardonnay is also grown. The most favourable vineyard sites produce `villages` wines, and the 10 named `Cru` villages of Beaujolais represent the best vineyards of the region and produce the longest-lived and fullest style of Beaujolais.

Producer

Pascal Aufranc's estate is off the beaten track perched on the hillside of Remont in Chenas. Pascal says "I have the good fortune to work on beautiful hillside plots surrounded by woods and I like to make wines expressing their origin." Pascal prefers patience and observation over intervention and manipulation so ensures his growing methods are as environmentally friendly as possible.

Tasting Notes

Made from 70 year old Gamay vines grown using organic practices on granitic soils in the Cru of Chenas. The wine is aged in concrete vats for eight months without the addition of SO2. The wine has a generous nose of blackberry, elderberry, wild strawberry and a touch of liquorice and mint on the finish.

Food

Perfect with Bresse poultry with a cream and morel sauce or try with beef or mushroom bourguignon.

Technical Information

Country	France
Region	Beaujolais
Grape(s)	Gamay (100%)
Type	Red
Style	Juicy
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Not applicable	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	Not Set	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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