LOT 159

CHÉNAS

Beaujolais, France

2018

UPC: 8-1087902115-6

AN INTENSELY FLAVORFUL AND DYNAMIC GAMAY WINE FROM ONE OF THE MOST SOUGHT AFTER CRUS IN BEAUJOLAIS

VARIETAL + REGION

Not all Beaujolais is basic. And, more wine lovers are figuring that out with every passing vintage. The Crus of Beaujolais are given their own unique name reserved only for bottles made with Gamay grapes grown in a specific region with a climate and soil combination that results in a distinct wine personality. There are ten Crus in total: St-Amour, Julienas, Chénas, Moulin-a-vent, Fleurie, Chiroubles, Morgon, Regnie, Brouilly, and Cote de Brouilly. Unlike most common Beaujolais, the quality of these wines allow for aging of up to 5 years and sometimes more.

Chénas is a small appellation that takes its name from the forests of oak trees (chênes in French) that once dotted the surrounding hillsides. Chénas wines are among the heaviest in Beaujolais, and are known for their floral, earthy characters and ageability. Chénas, along with Moulin-a-Vent, is one of the most highly-regarded Beaujolais cru wines.

ABOUT THE WINE

Gamay grape bunches are hand harvested from vines pruned in the shape of a goblet that sprout from granite soils on gentle southern facing slopes just south of the city of Macon. The wine is made by means of partial carbonic maceration which increases color while maintaining a soft texture.

TASTE

Balanced and fresh with an earthy intensity and delicate, floral aromas. This is the ideal bottle to open with barbecued spare ribs, a smoky red lentil soup with rosemary, or a simple baguette and cheese..

CASE PRODUCTION: 224

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