

Beaujolais Villages

2024

Les Glories



LES GLORIES HERITAGE

Since the 1920s, Les Glories has honored French winemaking tradition, paying homage to the monks who safeguarded and advanced viticulture through their care of the vines and exploration of diverse grape varieties. For this Beaujolais-Villages bottling, Les Glories partners with Domaines Richard, a family wine group led by sisters Corinne and Céline Richard. With roots dating to 1892 and vineyards across Rhône, Beaujolais, and Bordeaux, Domaines Richard brings generations of expertise and a shared commitment to family values, sustainability, and vineyard stewardship.

THE BEAUJOLAIS-VILLAGES APPELLATION

Beaujolais lies in Southern Burgundy, where Gamay produces wines known for freshness, charm, and expressive red-fruit character. The 2024 vintage benefited from a favorable spring, with sunny April conditions that encouraged early budburst, followed by regular rainfall in May and June that naturally hydrated the soils. After a humid start to July, warm days and cool nights created ideal ripening conditions. Although the harvest was modest in volume, the fruit reached full maturity with healthy, ripe, and well-balanced berries, resulting in a promising vintage for Beaujolais-Villages.

WINEMAKING

The grapes are harvested by hand, with approximately 80 pickers selecting bunches directly in the vineyard. A second sorting takes place at the winery to ensure that only the best fruit is retained. Vinification follows traditional Beaujolais methods, with six to seven days of maceration and regular pump-overs to gently extract color, fruit, and structure. The wine is then aged in stainless steel vats until bottling in the spring, preserving Gamay's freshness and bright aromatic profile.

TASTING NOTES

Bright and delicate, the 2024 Les Glories Beaujolais-Villages opens with berry and violet aromas. The palate is fresh and lifted, carrying red fruit and floral notes through a light, graceful frame. Serve slightly chilled to highlight its purity, freshness, and easy versatility at the table. Pairs beautifully with delicate charcuterie, cold white meats, simple grilled dishes, and mixed salads. Its fresh, convivial style makes it especially versatile for casual meals, light appetizers, and gatherings.

VINEYARD & WINEMAKING DETAILS



APPELLATION

Beaujolais-Villages AOP



HARVEST DATE

September 2024



ELEVATION

300 m



VARIETAL

100% Gamay



AGEING

6 Months



ALCOHOL

12.5%



VINE AGE

40 years



HARVEST

Hand-Harvested



FERMENTATION

6–7 Days of Maceration
with Regular Pump-Overs



RIBOLI FAMILY WINES

FOR MORE INFORMATION, PLEASE CONTACT YOUR LOCAL SALES REPRESENTATIVE.