

**Domaine Manoir du Carra – Cuvée
Non Filtré | Beaujolais Villages
France (BEAUJOLAIS) – 2020**

Vinification

Manual harvest followed by a macération carbonique for half of the grapes, with stalks, the other half being stalked. A traditional vinification with maturation in large foudres of 3 to 4 months. The wine is not filtered.

Taste

It has a nice intense ruby red color. In the nose subtle aromas of small red fruit, cherries and berries. In the mouth an elegant fruity attack that continues full fruity with a fresh impression until the final.

Food pairing

Meat - red | Vegetables - zucchini | Noodles | Charcuterie

General information

Type: Red wine

Grape varieties: Gamay (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 14 - 16 ° C

Taste profile: Fruity fresh

