

**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

