

**Domaine Manoir du Carra – Les
Burdelines – | Moulin à Vent
France (BEAUJOLAIS) – 2020**

Vinification

Manual harvest, sorting on a vibrating sorting table. Afterwards, one to twice a day is remuted for 12 to 15 days. Upbringing is partly done in oak foudres to promote micro-oxidation, the other part of the harvest is stored in stainless steel cuves to preserve fruitiness. A small percentage goes on 1 year barrel, gives character to the grande cuvée.

Taste

An intense color that fluctuates between garnet and deep ruby. As with other wines, the aroma evolves with age. The nose shows red fruits, with some notions of flowers but also some smokiness. This wine is structured in the mouth. Over the years, the aromatic palette will become more complex, with hints of spices, but also of truffle, musk and game. Over time, this wine will develop complex flavors with a lot of finesse and harmony in the mouth.

Food pairing

Duck breast filet - smoked | Poultry | Charcuterie

General information

Type: Red wine

Grape varieties: Gamay (100%)

Viticulture: Traditional

Storage (years): + 3-5

Taste profile: Fruity fresh

