

MAISON
JEAN LORON
DEPUIS 1711

BEAUJOLAIS-VILLAGES

Appellation d'Origine Protégée

Château de la Pierre

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Jean-Pierre Rodet

SOIL

Decomposed granite and saprolite

VINIFICATION & AGEING

Hand-picked Harvesting. Whole cluster fermentation of 12 days. Aged on fine lies in stainless steel vats.

TASTING NOTES

Deep ruby colour with intense purple hues. The nose shows aromatic complexity : Blackcurrants, Blackberries, underlined by a touch of pepper and liquorice, and a delicate idonine saltiness. The mouth is structured and balanced with an intense and persistant finish.

FOOD & WINE PAIRINGS

Sushi, tomato-mozzarella salad, quiche lorraine and Camembert

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL from 2 to 5 years

AWARDS

- Vintage 2017 - Revue Beaujolais Aujourd'hui 2018 - 16/20
- Vintage 2015 - International du Gamay 2016 - Gold Medal
- Vintage 2015 - Le Point (June 2017) - 15/20

BEAUJOLAIS



Le Point



ESTATE

Built during the 12th century, the Château de la Pierre was one of the main fortified sites ensuring the protection of Beaujeu Sirs. Property of Jean Loron, it covers 15 hectares of vines that are 50 years old.



Tower of castle

Château de la Pierre

The vineyard

