MAISON
JEAN LORON
DEPUIS 1711

BEAUJOLAIS

Appellation d'Origine Protégée

REGION
France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

AREA About 10 ha (6 ha in gamay)

WINEMAKER Frédéric Maignet

SOIL
The age of the vines ranges from a few years to more than 70 years. They are mostly planted on low-deep plagiogranite soils, half in large vines and half in narrow vines.

VINIFICATION & AGEING
Almost all of the harvest is done manually. The winemaking takes place under temperature control. It varies depending on the vintage, from 5 to 7 days to more than 10 days on high-potential vintages.

TASTING NOTES
This wine has an intense, ruby colour with purple highlights. The nose is complex with notes of small black fruits on a licorice background. The mouth reveals a beautiful creamy material and extends on an intense and persistent finish.

FOOD & WINE PAIRINGS
Exotic cuisine, roast pork, Brie or cherry clafouti.

ECOLOGICAL PRACTICES
The inter-ranks are grassed for good erosion management. The planting of large vines also allows the field of cultural practices respecting the environment, biodiversity, the management of the water resource. The estate is HVE certified (High Environmental Value).

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL 2 to 5 years

ESTATE
This family estate covers 9.65 hectares of vineyards planted in the commune of Saint-Vérand, south of Beaujolais. The management of the Cornillac Estate, respecting the environment and biodiversity but also water management allows it to be certified HVE (High Environmental Value).

Pontanevaux - 71570 La Chapelle de Guinchay - +33(0)3 85 36 81 20 - vinloron@loron.fr - www.loron.fr