

MAISON
JEAN LORON
DEPUIS 1711

BEAUJOLAIS

Appellation d'Origine Protégée

Pur Gamay - Agriculture Biologique

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Frédéric Maignet

SOIL

Clayey-schisty-sandy soil on slope, 400 m in altitude.

VINIFICATION & AGEING

Manual harvest at full maturity, whole or destemmed depending on the vintage and stem maturity. Temperature-controlled maceration in the beginning in order to manage alcoholic fermentation speed, daily pump-over and punching in the end.

TASTING NOTES

With intense black fruit notes on the nose, this wine is round, full and fresh with a good length in the mouth.

FOOD & WINE PAIRINGS

Fricassee of girolles mushrooms, quiche, Comté cheese

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL 2 to 5 years

ESTATE

Settled between the Roche of Solutré in Mâconnais and Moulin-à-Vent in Beaujolais, Maison Jean Loron is one of the most longstanding and largest vine owners in south Burgundy. Its winegrowing origins date back to 1711. This Beaujolais is produced from organically farmed vines.



Autumn's leaves



Beaujolais vineyards



Gamay Noir

