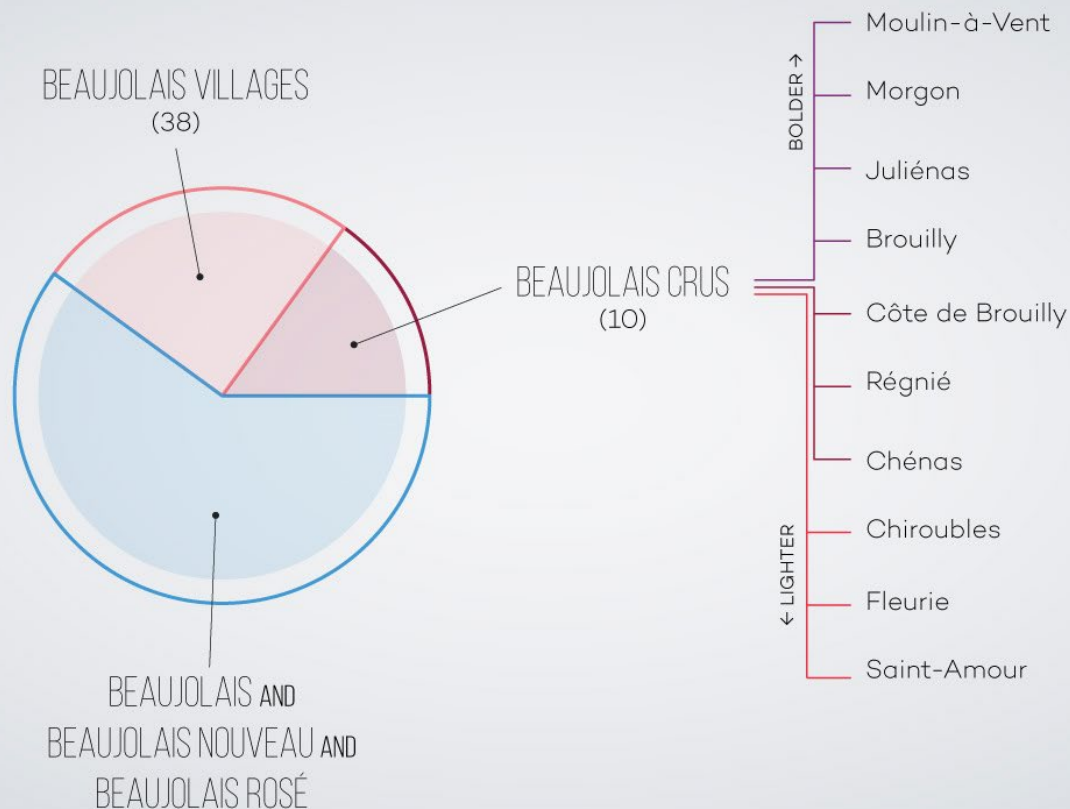


FRANCE - BEAUJOLAIS

<p>SPECIFICATIONS (What you have to know)</p>	<p>DISTRICTS, COMMUNES AND VINEYARDS Beaujolais, Beaujolais-Villages, Beaujolais Crus</p> <p>KEY LIGHT WINES Beaujolais, Beaujolais-Villages, Beaujolais Crus</p>
<p>HISTORY</p>	<p>The Romans were the first to plant vineyards Middle ages: Benedictine monks then Dukes of Beaujeu who made the wines fashionable. Lyon = main market 19th century > railroads > Beaujolais spread to Paris Beaujolais nouveau: pick in 1992 (half of Beaujolais AC total production) then crisis > distillation Now new trends to vinify crus in Burgundian style > age-worthy wines</p>
<p>CLIMATE & WEATHER</p>	<p>Temperate – semi continental Drier and warmer than the rest of Burgundy</p>
<p>SOILS & TOPOGRAPHY</p>	<p>15,000 ha in total Granite base with variations.</p> <ul style="list-style-type: none"> ▪ North = hilly terrain with granite + schist (stronger wines). Faster and more homogeneous ripening. ▪ East= Alluvial soils ▪ South = flat with clay & limestone (lighter wines, mostly Beaujolais Nouveau). Uneven ripening so diverse quality. Mainly straight Beaujolais AC.
<p>GRAPE VARIETIES</p>	<p>Monovarietal: 98% Gamay. 1% = Chardonnay. Aligoté allowed until 2024. Gamay Noir à Jus Blanc: Good affinity with granitic soils. Historically found in Burgundy. Produces fruity wines with low tannins and high acidity.</p>
<p>VITICULTURE</p>	<p>Bush/Gobelet training except some vineyards in the East and south which are trellised and single guyot pruned. High density (9000>13000 vines/ha). Max yields 64 hl/ha (Beaujolais and Beaujolais-Villages), 58 hl/ha (Crus). Modern grower can choose from six approved clones. Mostly hand harvest (whole clusters for carbo maceration). Machine harvesting allowed on some sites (no crus).</p>
<p>WINEMAKING</p>	<p>Hand harvest (whole bunches) Semicarbonic and carbonic maceration > extracts colour (very purple) and aromas (peard drop, banana, kirsch, bubblegum) with limited tannin. Carbonic maceration: Winemaking process which transforms a small amount of sugar contained in uncrushed grapes into ethanol without the intervention of yeasts. – Whole clusters placed in closed vats with CO2 – Berries crushed at the bottom of the vat (10 to 30%) > classic alcoholic fermentation releasing CO2 – CO2 chases out O2 out of the vat > causes a fermentation to start inside the berries on top – Short maceration (4 to 8 days) – Press > free run juice + hard press blended – MLF and stabilization – Bottling under two months, in the case of Nouveaux, later for the most concentrated, long-lived crus. Semi carbonic maceration: The great majority of Beaujolais nouveau is made this way. – Short carbonic maceration – Crushing, pressing – Classic alcoholic fermentation. Some cru producers use classic vinification such as in Burgundy using large oak casks.</p>
<p>WINE APPELLATIONS & STYLES</p>	<p>TASTE PROFILE: Wines made for early drinking. Dry, Medium-Light Body, Medium Low Tannin, Medium-High Acidity, Low alcohol (10–11.5% ABV). To drink chilled (12-15°C).</p> <p>BEAUJOLAUS AC: Produced mostly in the bas Beaujolais, accounts for 50% of total Beaujolais production. Ageing: 1 year.</p> <p><i>Straight Beaujolais should be of medium purple colour with a medium + intense nose of bubblegum and banana, slightly monodimensional. Medium + acidity, low tannins, medium alcohol, light body, short finish.</i></p> <p>BEAUJOLAUS NOUVEAU: Released on 3rd Thursday after vintage and cannot be sold after 31st August. Accounts for 1/3 of the production. Short shelf life.</p> <p>BEAUJOLAIS VILLAGES AC: 38 villages. Ageing: 2 years.</p> <p>CRUS: 2 styles: light and fruity (Fleurie, Saint Amour), age-worthy and spicier (Morgon and Moulin à Vent). Ageing: 3 years.</p> <p>From North to South: AJCMCFMRB</p> <ul style="list-style-type: none"> – Saint Amour: 320 ha. Most northerly crus based on limestone. Considerable amount of Beaujolais Blanc (and St-Véran) produced. – Juliéna: 570 ha. Wines with real backbone. Les Mouilles & Les Capitans = superior wines. <i>Juliéna should be medium purple colour with a bright blue rim (showing youth). Medium + acidity, medium + intense nose of summer fruit, banana, bubble gum, kirsch, mint. Medium alcohol, medium + grainy tannins, medium bodied and medium + finish.</i> – Chénas: Smallest of the crus: 243 ha. Hubert Lapierre is one of the eldest estates.

	<ul style="list-style-type: none"> – Moulin à vent: 610 ha. Highest quality (“The King of Beaujolais”) due to soils with manganese + iron. Expected to last the longest (ageing potential 10 years), taste more concentrated>least typical. With time>taste more like old Pinot Noir. – Chiroubles: 324 ha. Coolest area, latest harvest, producing some of the lightest & refreshing wines. Soils very similar to the sandiest fleurie. Bad in poor vintages. – Fleurie: 822 ha. Most expensive of all crus Beaujolais. Feminine and floral, at the foothills of la Madone. Soils vary from sandy (lightest wines), to clay (wines can be quite meaty and full bodied). – Morgon: 1,100 ha. Manganese soils. Full-bodied and age-worthy (5years). Better ripeness than in most crus. Soils=ex-volcanic cone Côte de Py providing depth. – Régnié: 290 ha. Most recent cru (1988). Beaujolais-Villages quality. – Brouilly: 1,300 ha (largest cru). Soils=volcanic Mont Brouilly. – Côtes de Brouilly: 325 ha. Land higher up the hillside. Wines more concentrated and longer lived than Brouilly.
PRODUCTION & BUSINESS	<p>=50% pf the total Burgundy production</p> <p>Coops & negociants key players</p> <p>Négociants: Duboeuf</p> <p>Producers: La Madone</p>

BEAUJOLAIS WINES



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