

Domaine Christophe Pacalet Beaujolais Villages NV

TASTING NOTES

Quaffable wine to drink over the next 5 years. The 2009 has a beautiful dark cherry red color with red fruit aromas.

FOOD PAIRING

Pairs well with poultry and fish.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Beaujolais
Vineyard name:	Lantignie en Beaujolais
Vineyard size:	0.8 acres
Soil composition:	Granit
Training method:	Gobelet
Vines/acre:	4000
Yield/acre:	2.9 tons
Exposure:	southwestern
Year vineyard planted:	1910
Harvest time:	September
Bottles produced of this wine:	15000

WINEMAKING & AGING

Varietal composition:	100% Clear juice black Gamay
Fermentation container:	Cement tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	57 - 86 °F
Maceration technique:	Cold carbonic maceration
Malolactic fermentation:	Yes
Type of aging container:	Cement tanks
Size of aging container:	5000
Length of aging before bottling:	6 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	0.6 g/L
Acidity:	3.35 g/L
Dry extract:	22.2 g/L



PRODUCER PROFILE

Estate owned by: Christophe Pacalet
Winemaker: Christophe Pacalet
Estate founded: 1999
Region: Burgundy
Country: France