



CHÂTEAU TOUR DE L'ANGE

Beaujolais-Villages 2018

History

The Château de la Tour de l'Ange in Davayé is a 47-hectare estate that offers a range of Mâconnais and Beaujolais wines.

Grape variety

Gamay

Origin

The Beaujolais region is between Mâcon and Lyon, on the right bank of the River Saône. This appellation is cultivated from three production areas surrounding the 12 Crus of Beaujolais. The plot is located on hillsides which implies a late maturity.

Vinification

Harvest by hand. The vinification is obtained using traditional method of thermo-regulated stainless steel. Once the wine is produced it is then aged in stainless steel tanks between 6 to 10 months before bottling.

Soil

The soil is granitic with shale and clay veins. The soil is sandy.



Colour

Shinny red in colour, with dark purple hues.



Nose

An intense nose of blackcurrant, lilac and violet.



Palate

The mouth is ample and generous, and offers a finish with silky tanins and aromas of small red fruits.

Recommandations

Excellent with grilled meat, meat with sauce (such as Coq au vin, lamb stew or beef Stroganoff...), meat terrine or cold meat. Soft cheeses (Camembert, Brie...) and Goat

Serving

14°C

Cellar potential

Drink within 2 years.



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