



## Château de Corcelles

*Grands Vins du Beaujolais*

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### BEAUJOLAIS-VILLAGES 2016

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#### HISTORY

The 15th century Château de Corcelles is an exceptional site in the heart of the Beaujolais vineyards. Listed as a Historical Monument since 1927. Owned by the Richard family since 1984 with ensuing updating of equipment. Everything is managed with the ultimate goal of obtaining the best potential from the harvest – both in quality and in distinctive style. There is a high proportion of old vines on the estate; the average age of the vines is over 40 years (having been planted in the 70s). Trying to create balance in the vineyards by lowering the planting density of young vines along with the use of modern techniques. The focus is therefore on long-term respect of the terroir.

#### REGION

Beaujolais-Villages, Burgundy, France

#### VARIETAL

100% Gamay

#### VINEYARDS

Château de Corcelles owns some 92 hectares of vines spread over several terroirs enabling Gamay to express a range of styles. 35 hectares of our Beaujolais-Villages vines grow on sandy-clay soils. The Perréon and Charentay vineyards are located 15 kilometers south of Corcelles and produce rich, round and expressive wines. The Pruzilly and St-Vérand plots, 15 kilometres north of Corcelles are later-ripening vineyards.

#### WINEMAKER

Rémi Jean

#### WINEMAKING

Each year, 150 grape-pickers hand pick the grapes at optimal maturity. Vinification is semi-carbonic. This is a traditional technique in the Beaujolais which consists in vinifying the grape with its stems. Fermentation thus begins inside the grape itself, which contains all of the future fruit and flavor of the grape. Maceration, along with pumping over, lasts 6 to 7 days. Matured in stainless steel vats before bottling in the spring.

#### VINTAGE

The 2016 vintage experienced a difficult spring weather: cool temperatures and very frequent rains, which was really challenging in the vineyard! But the summer heat, and the month of September, allowed to reach a beautiful maturity, and the harvests took place serenely between the end of September and beginning of October. 2016 is a vintage all in elegance, balance and finesse, with beautiful structures: a beautiful vintage.

#### TASTING NOTES

Fruity, light and lively, with hints of small red berries on the nose.

#### TECHNICAL INFORMATION

pH: 3.6

Residual Sugar: 0.2g/l

Alcohol: 13%

Total Acidity: 3.39 g/l