



Château de Corcelles

Grands Vins du Beaujolais

LES COPAINS D'ABORD GAMAY LE PREMIER SOIR 2016



HISTORY

Friends first. Refreshing, lively and entertaining, “Les Copains d’abord” is everything you expect from a fun night out with your best friends. Putting you immediately at your ease, its soft tannins, smooth taste of red fruits and delicate finish will ensure you’ll have a great time. Friends all around!

REGION

Vin de France

VARIETAL

100% Gamay

VINEYARDS

92 hectares. 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 our vines is over 40 years (having been planted in the 70s). Furthermore we try to create balance in our 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. Density between 7000 to 10000 feet. We adapt the terroir, decree, environment respect... 70% in gobelet-style. We renew 1 to 2% per year.

WINEMAKER

Rémi Jean

WINEMAKING

Gamay grapes are picked and quickly sent to the cellar. In tanks, extraction is done by daily pump-overs. Fermentation is temperature controlled. After 8 to 12 days of maceration, a slow pressuring occurs. Then wine finishes its fermentation in tanks before a 6 month ageing before bottling.

VINTAGE

2016 is a classic Beaujolais Vintage: fresh Spring, hot Summer with low rains. Then a sunny and fresh September. Harvest started late, end of September, and finished October 10th.

TASTING NOTES

A ruby-colored robe. The bouquet exudes red fruit notes which are enhanced by delicious, fresh flavors and a supple, delicate texture in the mouth.

TECHNICAL INFORMATION

pH: 3.59
Total Acidity: 3.35g/l
Residual Sugar: 0.3g/l
Alcohol: 12.5%
Production: 2,500 cases