



## Château de Corcelles

*Grands Vins du Beaujolais*

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### LES COPAINS D'ABORD GAMAY LE PREMIER SOIR 2017

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#### HISTORY

The historic castle dates back to the 15th century and lastly was purchased by the Richard Family in 1984 with the intent of producing world-class wines. The Chateau is listed as a National Heritage site since 1927.

#### REGION

Beaujolais, France

#### VARIETAL

100% Gamay

#### VINEYARDS

Chateau des Corcelles has 90 hectares under vine, spread over several terroirs enabling the Gamay to express a range of styles. The sourcing for the Gamay is from the AOC of Beaujolais-Villages (de-classified Beaujolais-Villages).

#### WINEMAKER

Rémi Jean

#### WINEMAKING

Harvested by hand, the vinification is partially semi-carbonic capturing the classic fruit and liveliness of Beaujoias Village. After 8 to 12 days of maceration the wine finishes in tank for 6 months of aging.

#### VINTAGE

2017 was a warm dry vintage followed by a hot spring and summer yielding ideal ripeness and lots of concentration.

#### TASTING NOTES

Ruby in color, the bouquet exudes red fruit notes which are enhanced by delicious fresh flavors. Supple and delicate.

#### TECHNICAL INFORMATION

pH 3.59  
Total acidity 3,35g/l  
Residual sugar 0.3g/l  
Alcohol 13.5%  
Production 2.500 cases