



# CHIROUBLES 2015

AOC CHIROUBLES

+121135 (GL)

BC Wholesale \$23.18

BCLS Retail \$29.99

## SELECTION COUPS DE COEUR

Guide Hachette des Vins 2018

*the French reference for wines*

*Adorned with a deep ruby red color, the Chiroubles 2015 from Steeve Charvet reveals intense aromas of black fruit and spice, with round and juicy tannins. Very well-balanced on the palate with a long, satisfying finish.*

*This fruity red pairs well with appetizers, grilled or roasted white and red meats, and is also excellent with poultry and game, as well as cheeses, pastas, rice, tomato sauces and steamed vegetables. Also can be enjoyed with fish.*

**Steeve Charvet's** vineyard of Chiroubles grows in sandy and granitic soil, on the village's steep side. **Chiroubles** is a small, hilly appellation to the west of Fleurie, and is Beaujolais at its most attractive, both in terms of the fruity, fragrant wines and the picturesque village from which it takes its name. It is the loftiest of the Crus geographically, with the vineyards high up above the Beaujolais plain. It is light and refreshing with silky fruit and great charm.

**Chiroubles** is best drunk in the first 3 years of its life, although the finest examples can age well. One of the least known of the 10 Crus, Chiroubles is in many respects the archetypal Beaujolais.

### Technical Data

Gamay Noir 100%

Vinification: Grapes hand-picked and selected, fermentation with natural yeasts, 12-14 day maceration and aged 6 months in concrete vats.

Average age of vines: 40 years old

Ageing Potential: 3-5 years

Residual Sugar: < 5 g/l

Serving temperature: 13°C

13% alc./vol.

Case 6 x 750 ml



+121135

 Choice Import Agencies