



MOMMESSIN
FONDÉE EN 1865

BEAUJOLAIS-VILLAGES VIEILLES VIGNES

Appellation: Beaujolais-Villages

Region: Montmelas, Saint-Etienne la Varenne, Lantignié and Blacé

Grape varieties: black gamay with white juice

Average of the vines: 40 years

Harvest: manual

Wine making : traditional with semi-carbonic fermentation

Ageing : in vats

TERROIR

The selected plots of vines spread over slopes and plateaux of the commune of Montmelas, Saint-Etienne la Varenne, Lantignié and Blacé in Beaujolais. The plots are situated at an altitude of 300 metres. The vines of more than 40 years in age, some going up to 80 years, contribute to the richness and complexity of the aromas.

VINIFICATION

The grapes are handpicked and then sorted and vatted in whole bunches. They are then blended to obtain better concentration. After they are vinified with a long vatting of 9 to 12 days to draw out fruit and colour.

WINE

Colour: strong ruby

Nose: soft fruits of forest aromas

Palate: well-balance between the wine itself and aromatic abundance.

SERVICE

This wine is ready to drink or can age 2 years or more. Our Beaujolais-Villages Vieilles Vignes marries well with fish in sauce, red meat and goat cheeses.

To be served between 14° and 16°C



BEAUJOLAIS

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