

LOUIS JADOT BEAUJOLAIS/MACONNAIS

Beaujolais-Villages 2020

France / Burgundy

Grapes are sourced from the finest vineyards within the Beaujolais-Villages appellation in northern Beaujolais. Louis Jadot practices the quality-driven “replis” method, whereby grapes of higher classifications from the 10 famed Beaujolais Cru villages are added to elevate the blend. The area’s granite and sandy subsoils contain a high percentage of manganese, which produces an especially deep and rich expression of Gamay. Grapes are handpicked in whole bunches and traditional Burgundian methods are used for vinification.

HARVEST NOTE

This was a vintage with a growing season which began quite early. The winter season was significantly warmer than the norm with some useful precipitation that fortified the soils. This triggered the vines into early budbreak in March. Fortunately, this early start was spared any serious frost events except for a few isolated vineyards. Warm and dry conditions throughout the vegetative cycle continued with flowering in late May and veraison in mid-July. The harvest began in mid-August under sunny, clear, and optimal dry conditions. In fact, the 2020 harvest was the earliest recorded in several centuries. The wines are promising, showing plenty of concentration from the ripe and perfectly clean fruit.

TASTING NOTE

This crisp, fruit-forward, juicy wine has expressive aromas and flavors of ripe red berries, with nice weight in the mouth.

TECHNICAL DATA

GRAPES: 100% Gamay

APELLATION: Beaujolais

PH: 3.56

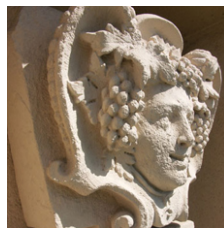
ACIDITY: 0.37 g/l

ABV: 13.77%

RESIDUAL SUGAR: 1.2 g/l

UNIQUE SELLING POINTS

- Granitic and sandy soil has a high percentage of manganese, producing an especially deep, rich Gamay
- Extended maceration ensures maximum extraction of color and tannins.



“My aim is to craft enchanting wines that taste of the great diversity of Burgundy.”
Frederic Barnier, Winemaker