

Famille Chasselay

Beaujolais Beaujolais is Not Dead

ABOUT THE ESTATE

- Members of the Chasselay family have been making wine in the Beaujolais village of Chatillon d'Azergues since 1464.
- The current iteration of the estate extends over 13 hectares and has been certified organic since 2006.
- Biodiversity is practiced in the vineyards, and vinification follows the lunar calendar.
- All grapes are hand-harvested and only indigenous yeasts are used in the cellar. No sulfur is added during fermentation.
- Though the wines have a wide stylistic range, they are all aromatic, concentrated, and sophisticated.

APELLATION

Beaujolais

GRAPE VARIETY

100% Gamay

FARMING

Biodynamic, Certified Organic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

From a 2.5ha lieu dit, Les Grandes Terres. No chemicals or pesticides are used and biodiversity is strong in the vineyards.

HARVEST & VINIFICATION

Hand harvested. Carbonic maceration. Fermentation for 15 days in cement with native yeast and without sulfur. The wine is bottled without fining.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

