

Famille Chasselay

Vin de France Rouge Pour Quoi Pas

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.

APPELLATION

Vin de France

GRAPE VARIETY

100% Gamay

FARMING

Sustainable, Organic (Ecocert), Vegan

SOIL

Yellow sandstone and iron oxide

VINEYARDS & VITICULTURE

A 100% Gamay from multiple parcels, some in Beaujolais, and some just outside the appellation. Semi-carbonic maceration without de-stemming or pigeage. Aged in concrete tanks.

HARVEST & VINIFICATION

Hand harvested. Fermented with native yeast and without sulfur. Minimal sulfur used at bottling to allow wine to age properly. The wine is bottled without fining.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

