

Famille Chasselay

Vin de France Petnat Gamay



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

Biodynamic, Certified Organic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

From the Les Grandes Terres and La Roche lieu dits.

HARVEST & VINIFICATION

Hand harvested. Gentle direct press with a settling overnight. Spontaneous fermentation in 10hl steel tanks. Slow fermentation that can take anywhere from 15 days to three months. Once fermentation is finished, the wine is rested for at least 50 days to allow the lees to settle.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL