

Famille Chasselay Beaujolais Quatres Saisons

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

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 for six days. Whole cluster fermentation for 15 days with native yeast and without sulfur. Aged for four months in large wooden casks. The wine is bottled without fining.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

