

# TERROIRS ET TALENTS

Grapes  
100% Gamay

Region/Appellation  
Mâconnais

Alcohol by volume  
13%

Residual Sugar  
0.3 g/l

pH  
3.35

Total Acidity  
5.45 g/l

Drinking Window  
2025 - 2025

Tasting Guide  
**A** B C D E  
Light Medium Full

Tasting note printed  
14/03/2025

## Mâcon Rouge 2020 6x75cl

### Winemaker Notes

The cheerful aromas of soft fruit, blackcurrant and raspberry make this a relaxed wine. It begins as a rather firm and tight wine but with age becomes supple.

### Vineyard

Mâcon rouge is produced on soil that is largely clay and limestone and, in some places, clay and silica with sandstone and granite debris.

### Winemaking

Hand-picked grapes undergo the traditional Beaujolais vinification process. Fermentation takes 8 to 10 days.

### Vintage

A relatively dry and mild winter combined with a warm start to spring led to an early bud burst. We escaped spring frost on the 1st and 2nd of April with temperatures of -2 °C. Our vineyards were not impacted because the soil was dry. After a few cooler days in mid-May, flowering was quickly over, under ideally dry and warm weather. The summer started well but with a significant water deficit. July 2020 was the third driest July since 1964 (after 1993 & 2015). Fortunately, there was a significant rainfall on the 15th of July followed by a heat wave from the 20th of July with a few storms around the areas of Saint-Amour and Juliéas. Yet, there were big disparities in rainfall from one village to another. Both heat waves that were recorded from July 25th to August 2nd and from August 10th to 21st, followed by 2 days of strong southerly wind which withered or even parched some grapes, especially the ones with western exposure. Rainfall on 29th and 30th August arrived just at the right time to fill the grapes just before harvest. The resulting grapes were beautiful, the vineyards were very healthy and the vines completed phenolic maturation peacefully. The harvest continued with sunny days and cool nights. Perfect conditions to allow for a good or perhaps even great vintage.

### Food match

Try with a warm puy lentil salad

