

BONNET ROUGE

2013 Gamay Noir Technical Sheet

Tasting Notes

Bonnet Rouge Gamay Noir is a classic carbonic wine with bright fruit on the nose and palate and lighter tannins paired with balanced acidity. The aromas on the nose show a tint of ripeness provided by the Cru Beaujolais elements in the wine. The initial attack in the mouth is very floral while the mid-palate shows red fruit brightness. Firm tension on the back palate underlines the mineral expression of classic Beaujolais.

Wine Making

This wine is a blend of Villages and Crus Beaujolais vineyards. The vineyard parcels are vinified separately before blending.

- 90% fermented in cement tank; 10% in neutral oak barrels
- 5-6 days maceration; traditional semi-carbonic fermentation
- Hand harvested; 100% whole cluster
- Aged 8 months, before gentle filtration, and bottling
- Wine interventions and bottling respecting Moon cycles

Alcohol 13%
Total acid 3.75 g/L
pH 3.45

Vintage Notes

The 2013 vintage in Beaujolais was late - from flowering to harvest, but it will be one to savor, because the Gamay grapes received the highest amount of direct sun - over 20 days for the growing season. When harvest finally began on 24th September, 2013 the fruit was ripe and in great condition. This vintage shows a balanced ripeness with a delicate tannin structure.

Food Pairings

This wine will suit a host of white meats, vegetarian dishes based on cooked vegetables (pumpkins / zucchinis), and red meaty fish such as tuna. It will be also perfect on its own for the aperitif or as a start before your meal and other wines to awaken your taste buds. This wine is best served with a slight chill at 59° F and decanted ideally half an hour before serving.

For more information please visit: www.bonnetrouge.com or email: info@bonnetrouge.com

