

Beaujolais A.O.P.

Les Pierres Dorées





### REGION

France / Bourgogne / Beaujolais

**GRAPE VARIETY** Gamay Noir

**OWNER** Nicolas & Dominique Romy

### **ESTATE**

Wine is a family tradition in the Romy family. It all began in the 1700's in the south of Burgundy, in the region known as LES PIERRES DORÉES (golden stones). The estate's philosophy is to work in the most appropriate way, using sustainable/organic farming pratices to preserve the environment. Nicolas represents the new generation of winegrowers, driving the region forward. The estate runs 25 hectares of vineyards.

#### SOIL

The estate is located in the Pierres Dorées region, with clay and limestone soils. The vines are on average 50 years old.

### VINIFICATION & AGEING

The harvest is 50% destemmed crop (Burgundy method). 20 days maceration and fermentation followed by a 9 months ageing on fine lees in stainless steel vats.

### TASTING NOTES

The mouth is round and juicy with flavours of raspberry and currant. Fresh and peppery finish.

## **FOOD & WINE PAIRINGS**

Terrine, cold meats and grilled fish. VEGGIE: Vegetable tian (Provençal dish).

### ECOLOGICAL PRACTICES

"Terra Vitis" certification

SERVING TEMPERATURE from 15 to 18 °C

**AGEING POTENTIAL** 2 to 5 years

# **AWARDS**

- 2020 Vintage 1 Star Guide Hachette des Vins 2022
- 2018 Vintage 14.5/20 Le Point magazine 2021
- 2017 Vintage 2 Stars "Coup de Cœur" Guide Hachette des Vins 2019





**KEY FEATURES** 

- "Les Pierres Dorées" origin
- "Terra Vitis" certification
- New generation of winegrowers