Domaine de la Chapelle Bizot
“Chiroubles”, 2018

Samantha Bailey

A more feminine side of Gamay; ample and exuberant initially but with delicate spice - slightly frivolous in style.

HOW IT’S MADE

The cooler, higher altitude vineyards of Chiroubles produce a lighter style of Beaujolais than Moulin-à-Vent or Morgon (to the north). For this wine, Gamay was hand-picked at optimum ripeness, which is usually much later here than other areas of Beaujolais, due to the higher altitude and greater difference between day and night temperatures. Whole bunches undergo semi-carbonic maceration with a relatively short maceration between ten to twelve days, all to maintain the fruit flavors. It was then racked into tank for the malolactic fermentation and winter rest before bottling.

TASTING NOTES

Deep garnet with violet hues. Bright red berry fruit on the nose with savory chocolatey undertones. Generous crushed berries on the palate, with red cherry and delicate spice leading to a good length to finish to this ample wine.

FOOD MATCH

A versatile wine, perfect with charcuterie or a young Brie. Also works very well with a traditional “salade Beaujolaise” (with lardons and soft-boiled eggs and crunchy croutons), sushi and salmon/tuna steaks.

AWARDS

Wine Enthusiast - 88 pts.

ALLERGENS

Contains sulfites and no other allergens

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