



## Chevalier Clerget AOP Beaujolais Villages BURGUNDY (FRANCE)

The Clerget family's dates back to 1268. Jean Clerget, Member of the Royal Parliament in Dijon, was appointed "Chevalier" in 1698 and granted a family coat of arms. In 1972, Mr. Patrick CLERGET started working for the family company "Maison Raoul CLERGET" in Saint-Aubin. In 1994, he and his wife set up their own company, "Sélection Patrick Clerget", in Beaune, the capital of Burgundy wines. In 2007, he was appointed a member of "Chevalier du Tastevin", the exclusive society that promotes Burgundy wines around the world. "Sélection Patrick Clerget" now exports nearly 2 million bottles of the fine wines of France every year to more than 25 countries all over the world.

**Grapes:** Gamay

**Terroir:** granite and sand with a little clay that give very light acidic soils

**Vinification:** Length of fermentation on the skins: 6 to 9 days After vatting and the first, alcoholic, fermentation, the grapes are pressed and the run off and press juices are assembled then the second, malo-lactic fermentation takes place.

**Alcohol:** 12.5% vol.

**Tasting Notes**

**Visual:** Bright red

**Nose:** Currents and strawberries

**Palate:** Bright black raspberries, juicy strawberries, black currants, soft tannins and delightful acidity.

**Pairing:** Roasted chicken, pastas, baked brie.



## Burgundy Wine Region of France

**Climate:** Burgundy experiences very hot summers and very cold winters. It is the coolest and most northern red-wine producing region in the world. The vintages from Burgundy can vary greatly as there are years that lack sun or have unpredictable rainfall. This can lead to un-ripened grapes, and less flavorful wines.

There are two main grape varieties grown in Burgundy: Chardonnay & Pinot Noir. However, in Beaujolais, the red varietal is **Gamay**

Located South of Burgundy proper, between Mâcon and Lyon, **Beaujolais** cultivates almost 55,000 acres. It produces an average of 13 million cases annually. Best of all, once a year, when the world falls in love with Beaujolais Nouveau, nearly half of this crop is pressed, fermented, racked, fined, filtered and sold within weeks.