



BENJAMIN PASSOT

CHÉNAS EN PÉRELLE

An interesting expression of single vineyard Cru Beaujolais. Destemmed resulting in a more savoury character. Red and bramble fruits and a subtle candied aromas.

Country: France

Region: Beaujolais

Appellation: Chénas

Lieu-dit: En Pérelle

Vintage: 2021

Farming: Organic

Grape Varieties: Gamay

Style: Medium Bodied Red

Closure: Diam Cork

Vegan Friendly: Yes

VINEYARD

Soil: 80% Clay, 20% Blue Granite

Exposition: South

Altitude: 290m

Vineyard Area: 0.4Ha

Age of Vines: 40 years old

WINEMAKING

Spontaneous fermentation, hand harvested, **100% destemmed**, 10 months in old oak, **unfined**, the wine received a **gentle filtration** and a **small dose of SO2** before bottling.

Total SO2: <40ppm

Alcohol: 12.5% ABV

ABOUT CHÉNAS

Chenas is the smallest of all of the Beaujolais Cru's with poor rocky sandy soils, perfect for Gamay vines to dig their roots deep into the ground. This results in complex and concentrated wines that can age, like the wines of Chénas's more famous neighbour, Moulin-à-Vent.

TECH SHEET

