



## Domaine de la Couvette, France

Gautier Marion is the fifth generation of the family to manage Domaine de la Couvette, tucked into the gently undulating countryside of Southern Beaujolais.

If you could picture what a quintessentially small French producer should look like then Gautier's property would come very close. He takes great pride in making wines in the traditional carbonic macerated style using his trusty, old concrete vats, which he uses to age the wines as well. Respecting not only the winemaking traditions, but also their 11 hectares of land and the vines that are up to 50 years old, they demonstrate their commitment by making a fully organic Beaujolais, which is full of ripe red fruit, spicy, earthy notes and a lovely smooth minerality.

### Viticulture

Around 11 ha of Gamay vineyards with vines of between 3 & 50 years old, they also produce a white Beaujolais from Chardonnay with 7 years old vines on 2 ha of soil.

### Winemaking

The red wines undergo Carbonic Maceration and are then gently pressed before a cold and traditional fermentation in concrete vats.

### Highlights

- Working in sympathy with nature and organic farming with some certified plots and wines.
- Traditional carbonic macerated style using old concrete vats for fermentation and to age the wines

## Domaine de la Couvette Their Wines >

Item	Vintage		Pack size (cl)
1545	2023	Domaine de la Couvette Beaujolais Blanc-Chardonnay, France	6 x 75
1544	2021	Domaine de la Couvette, Beaujolais Rouge, France	6 x 75
1543	2021	Domaine de la Couvette, Organic Beaujolais, France	6 x 75
1543	2022	Domaine de la Couvette, Organic Beaujolais, France	6 x 75

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