

Product code: 1544

DOMAINE DE LA COUVETTE, BEAUJOLAIS ROUGE, FRANCE, 2020



Producer Profile

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

Passed down from generation to generation of father and son since their creation in 1870. Today Gautier is the 5th generation and works with his father to produce a wine respectful of the traditions and the environment.

Winemaking

After a manual harvest, carbonic maceration takes about four days. A cold and traditional vinification is performed. Fermented and aged in cement tank.

Tasting Note

Garnet-coloured with purple highlights. Fruity; with roundness on the palate, balanced and very enjoyable notes of red fruit (raspberry, blackcurrant.)

Food Matching

Cold cuts of meat, cheese, salad and barbeque foods!

Technical Details

Varieties:

Gamay 100%

ABV: 12.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment