

Domaine de la Couvette, Organic Beaujolais, France, 2022

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

Working in respect for the environment, Gautier is keen to show that even the most traditional of French regions can produce wine in an organic fashion.

Winemaking

After a manual harvest, carbonic maceration takes about four days. The grapes are then slowly pressed and a cold and traditional vinification is performed. Fermented and aged in cement tank.

Tasting Note

Garnet-coloured with purple highlights. This organic wine contains a large range of fruit aromas dominated by ripe red berries. Some spicy and earthy notes as well. Fruity and well-balanced with a smooth minerality and excellent structure making this very easy to drink.

Food Matching

Charcuterie, mushrooms, chicken based meals as well as for cheese and fondue savoyarde (cheese fondue)



Product code: 1543

Technical Details

Varieties:

Gamay 100%



ABV: 12.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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