

LAURENT GAUTHIER BEAUJOLAIS VILLAGES
"LES BOIS"



Terroirs Originels brings together a community of 25 vintners who continue to farm their land independently and all share the same passionate integrity to bring out the best authentic expressions of their specific heritage. The notion of conserving terroir is their priority, and its protection is a vested commitment of each estate. Laurent Gauthier is deeply rooted in his hometown Morgon. After all, his family has farmed the vineyards since 1834. Like all his colleagues at Terroirs Originels, Laurent takes great pride in the land that he feels privileged to work and to sustain for generations to follow. Laurent now farms vineyards in the cru appellations of Chiroubles and Morgon along with selected plots for the production of his Beaujolais Villages Rosé, a true delicacy. He takes great pride in bringing out the best in his wines made exclusively with Gamay Noir and displaying the different characteristics it can take on depending on its terroir.



VINIFICATION

Produced in the traditional Méthode Beaujolaise (carbonic maceration). Spontaneous fermentation, followed by 6-months aging in wooden vats.

VITICULTURE

Sustainable farming favoring biodiversity. Laurent Gauthier uses techniques such as putting vines under the grass, clipping the vines for good exposure, plowing the soil in the spring and trellising the vines.

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SKU: 872361

Region	Beaujolais
Classification	Beaujolais Villages
Vintage	2022
Grapes	100% Gamay
Soil Composition	Schist, metamorphic rock, clay, and decomposing granite
Vineyard Training	Guyot
Density/Yield	4000 vines per acre
Fermentation	Spontaneous fermentation in stainless steel
Alcohol	12.5 %
Residual Sugar	.09 g/l
PH	3.7 g/l
TA	2.98 g/l
Free SO2	22 mg/l
Total SO2:	68 mg/l

TASTING NOTES

Made in the traditional Méthode Beaujolaise (Carbonic Maceration), this wine bursts with refreshing yet concentrated berry flavours. It displays a beautiful harmony that makes it delicious to share with friends, especially when slightly chilled. Truly a wine for all occasions.

PAIRING SUGGESTION

Great choice with grilled poultry, mushroom dishes lightly flavoured with fresh thyme, grilled salmon, and soft cheeses. A very nice choice with pizza and red sauce pasta dishes.