

Carra Beaujolais-Villages Gamay Noir

Domaine Manoir du Carra

France - Burgundy - Beaujolais Villages AOC

Carra Beaujolais-Villages Gamay Noir Non filtré is a new project for 2025. We wanted a very fruity style of Beaujolais Villages using a good amount of carbonic maceration during the vinification.

The wine has a very nice ruby red color and a very pure and delicate nose of pure strawberries and cream that is very defined and seductive. The palate is medium-bodied with crisp tannins, lively red cherry fruit and pleasing weight on the finish.

Specifications	
Appellation	Beaujolais Villages AOC
Wine Type	Red
Varietals	100% Gamay Noir
Age of Vines	between 30 and 60 years old
Agricultural Practices	Sustainable
Soil type	A mix of Granit, Schist and Sand.
Vinification	Manual harvest. Selection of the best grapes using a sorting table Some carbonic maceration (whole berry fermentation) is used in order to preserve the fresh, fruity quality of the grapes without extracting bitter tannins from the grape skins. No filtration.
Production	500 (9-liter cases)
Pairings	Excellent with charcuterie (garlic sausage, dry sausage, boudin noir), but also delicious with Coq au vin (Chicken cooked in a red wine sauce). The wine will also goes well with fresh fruit and a splash of Crémant de Bourgogne for a Burgundian Sangria.



Codes, Weights and Measures	
UPC	7 84585 00108 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00108 5
Case Weight	37
Cases/Pallet	55

Layers/Pallet	11
ABV	13.00%
SRP	\$ 22.99 USD 750mL Bottle