

Maison Piron Beaujolais Chenas Quartz

Domaines Dominique Piron

France -

The Chenas Cru is the smallest Beaujolais Cru, not bigger than Côte Rôtie. This is a rare wine. The estate's unique parcel spreads over 22.2 acres of vines on a very steep slope facing East, situated between 310 and 380 meters above sea level. Granitic soils are covered with Quartz crystals and give the wine its own personality. The vineyard is co-owned by Dominique Piron and Christian Lameloise, whose family owned Lameloise restaurant in Burgundy (3*** Michelin). A mineral, balanced and complex wine with aromas of lilac, cherry, peony and peach. Floral flavors are followed by elegant, round and dense tannins. The mouth finishes tense with almost salty nuances.

Specifications

Wine Type	Red
Varietals	100% Gamay
Age of Vines	60+ years
Agricultural Practices	Sustainable
Soil type	Granite covered with quartz crystals
Vinification	Hand harvest, sorting table, part destemming. A first short stage of semi carbonic maceration is followed by a more classic Burgundy maceration with remontage and pigeages, for a total of 18-20 days. 30% of the wine is aged in French oak foudre and oak barrels (no new oak) for 12 months.
Production	1,800 (9-liter cases)
Pairings	Pairs well with complex dishes, meats, liver, and why not a little pigeon with peas and diced bacon.

