

MANOIR
du
CARRA
Famille Sambardier

Beaujolais Villages

Cuvée non filtrée

« Unfiltered »



Domaine Manoir du Carra is a family estate which is run today by Frédéric and Damien, members of the fifth generation of the Sambardier family.

From 4 hectares in 1962, the surface of the estate has now grown to over 37 hectares from the best limestone clay plots from south Beaujolais to the Crus located in the northern part of the vineyard.

As we constantly feel concerned about our terroir and environment, we have now received the "High Environmental Value" certification which rewards environmentally-friendly practices.

DESIGNATION

AOC Beaujolais Villages

GRAPE

100% Gamay

TERROIR

Blend of 2 south exposed hills. Very nice exposure on a pink granite soil with a total surface of 5 hectares. 350 m altitude, with slopes of 15 to 18%.

Very old 70 to 100 year old vines

YIELD

Yield at the estate: 40 to 45 hL/hectare.

Maximum Authorized Yield by AOC Beaujolais Villages: 58 hL/hectare.

WINEMAKING AND AGEING

Manual harvest. Selection of the best grapes on a vibrating sorting table. Then vatting of the **entire bunches** for a typical Beaujolais semi-carbonic maceration which lasts 10 to 12 days.

Ageing lasts 3 to 4 months on fine lees in old oak casks to enhance micro-oxygenation. In the end, **natural or cold static decanting**.

The wine is **estate bottled**.

CHARACTERISTICS

Nice ruby colour, subtle small red fruits aromas. Full bodied with a nice attack on the palate. An elegant wine which leaves long lasting aromas. This wine can easily be kept up to 4 or 5 years, it will then reveal "pinot style" aromas.

Serve at a temperature of 17°C.



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