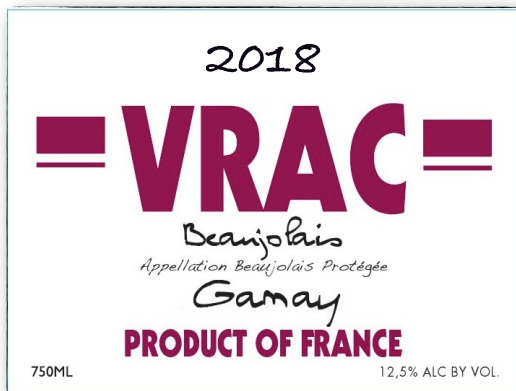




VRAC Beaujolais Gamay 2018



REGION	Beaujolais A.O.P.
GRAPES	100% Gamay
VITICULTURE	Sustainable agriculture.
VINICULTURE	Partial carbonic maceration, majority is fermented in open tanks. Natural yeast.
ALCOHOL	12.5%

“VRAC”, or “en vrac” translates to “bring your own bottle”. In many French villages, locals will bring bottles or jugs to a nearby winery and fill them up with an easy drinking wine to use as their house wine.

The Beaujolais A.O.P. is located in the southern tip of Burgundy. The Gamay for VRAC is grown in the southernmost vineyards of the A.O.P. which are planted in soils comprised of sandstone, clay and a bit of limestone.

Gamay is a thin-skinned grape with low tannin, and is typically fermented as whole clusters via carbonic maceration, which occurs in the absence of oxygen. Only about 10% - 15% of the Gamay for VRAC is fermented this way, while the majority is de-stemmed and fermented in open tanks via natural yeast. The resulting wine is fruity, bright and refreshing. We bottle immediately and intend it to be enjoyed in its youth.
