

BEAUJOLAIS UNCLE PIERRE *Domaine de Champ Fleury*

Direct from our winemaker Philippe's uncle's vineyard in France, a small, traditional winery like ours. Uncle Pierre's Beaujolais is grown on a mild slope covered with flint stones. The "earthy" taste is specifically related to the soil and is known as "terroir."

This wine is made in the traditional Beaujolais style and is a light-bodied, classy wine. Fruit is reminiscent of dried cherries and balanced nicely with depth and complexity.

Enjoy at room temperature with summer sausage, white meats and pizza.

GRAPE	<i>Gamay Beaujolais</i>
PRODUCTION METHOD	<i>Beaujolais method, uncrushed berries</i>
AGING	<i>four to eight months in old big casks</i>
SWEETNESS	<i>dry</i>
ALCOLHOL	<i>12.5%</i>
SERVING TEMP.	<i>60° - 65°</i>
AGEABILITY	<i>3 - 5 years</i>

