

CHÂTEAU DE PRAVINS 2013

BEAUJOLAIS-VILLAGES ROUGE AOP



CHÂTEAU de PRAVINS

227 route de Pravins
69460 Blacé • FRANCE
+33 (0)4 74 67 51 72

Contact

Isabelle Brossard
+33 (0)6 14 44 12 97
is.brossard@gmail.com

Dépôt-vente PARIS

19 avenue Jean Moulin
75014 Paris • FRANCE
+33 (0)1 45 40 97 21
+33 (0)6 22 92 19 16

www.chateaudepravins.com

TERROIR

The soil is loamy, silty and sandy on a marly-calcareous bedrock. Because of the systematic tillage practice, the roots can reach deep into the soil and capturing the full benefit from Pravins' terroir. The average yield is 30 hectolitres per hectare.

VINTAGE

The grapes are hand-picked at full maturity and their exceptional quality requires no sorting. Harvested late, this vintage subtly brings out the aromatic notes of the terroir.

GRAPE VARIETY

Black gamay with white juice.

WINEMAKING METHOD

The full-bunch vinification is macerated and fermented in an open vat for 8-9 days at a temperature ranging between 25° and 30° C (77°F and 86°F). The extraction is carried out by pumping over (remontage) twice a day, plus shedding (délestage) and punching down (pigeage). During winter, a natural clarification occurs, so in the spring following the harvest, the wine can be bottled at the «château».

WINE TASTING

Dark and bright ruby robe.

Nose with hints of morello-cherry and cherry, with spicy notes (pepper, saffron).

The palate is elegant with full fruit flavours.

This subtle and well balanced wine has a natural degree of alcohol (12.6°).

An enjoyable, cheery and convivial wine.

WINE AND FOOD PAIRING

Suggestions : mushroom pies, barbecued meat, pork ribs, salad of chicken livers, salmon carpaccio, soft cheese, raspberry desserts.

STORAGE AND SERVICE

Enjoy right now or cellar up to 5/6 years.

Store away from light in a calm and fresh place at a constant temperature between 12° and 16° C (53.6°F and 60.8°F).

Relish between 17° and 18° C (62.6°F and 64.4°F), at room temperature.



Papier recyclé