CHÂTEAU DE PRAVINS 2013 - LES MORAINES

BEAUJOLAIS-VILLAGES ROUGE AOP









CHÂTEAU de PRAVINS

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TFRROIR

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, capturing the full benefit from Pravins'terroir. The grapes for this cuvée come from the best vineyard of the Domaine: located on the sunny hill of Berne, these old vines have limited production (25hl/ha). No vintage blending is required for the Moraines* 2013 because the character of the cuvée is sufficient in itself.

*The large stones that dot the Domaine de Pravins come from quarternary glacial deposits, that means several hundred thousands years ago; those boulders are now very abraded.

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 PROCESS

The full-bunch vinification is macerated and fermented in an open vat for 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 occured, so in the spring following the harvest, the wine can be bottled at the «château».

WINE TASTING

Dark ruby robe.

A complex and elegant nose with floral notes in which violets dominate. On the palate, there is a supple attack with silky tannins, great volume, scents of flowers mixed with small red fruits and sweet spicy aromas.

This highly expressive wine of character, based on a natural degree of alcohol, reaches 12,8°.

WINE AND FOOD PAIRING

Suggestions : red meat, coq au vin, game in sauce, stews, cheeses of character.

STORAGE AND SERVICE

Enjoy right now or cellar up to 6/7 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.

