



BEAUJOLAIS VILLAGES SYLVAIN FESSY 2001

100% Gamay

Vintage: 2001

TECHNICAL INFORMATION

Appellation:

Beaujolais Villages

Cultivated area:

5812 hectares

Maximum yield:

60 hectolitres per hectare, making a total annual output of 350 000 hectolitres.

Geology:

Calcareous limestone soil with scattered veins of sand and sometimes granite.

Variety:

Gamay noir a jus blanc

Character:

Beaujolais Villages epitomises the liveliness, freshness, charm and vitality of a fruity, *gouleyant* wine. On light soil it is best drunk young, but on firmer soil it is robust and rich in alcohol and extract. When bottled young, it keeps the flavour of fresh grapes which, combined with its finesse, will delight your palate.

How to serve:

Should be served cool, at 12 to 13 degrees Celsius. To appreciate the taste and fruitiness, drink it young, though in some years it ages well. Excellent with white meat, cold cuts and goat's cheese.

Keeping qualities:

Beaujolais Villages is not generally considered as a wine that ages, though there are exceptions. Normally it should be drunk within two years of the harvest.

