

## LURONS -BEAUJOLAIS VILLAGES AOP-

HARVESTING:  
BY HAND

GRAPE VARIETY:  
100% GAMAY

TERROIR:  
GRANITIC SAND SOIL. THE VINES ARE 35 YEARS OLD.

VINIFICATION:  
THE BUNCHES ARE VATTED WHOLE.  
FOR VINIFICATION, ONLY INDIGENOUS YEASTS ARE USED.  
MACERATION IS IN A NEUTRAL CEMENT VAT.

MATURING:  
AROUND 7 MONTHS.

BOTTLING:  
FOLLOWING THE LUNAR CALENDAR.

HOW THIS CUVÉE GOT ITS NAME:  
A «LURON» IS A HAPPY-GO-LUCKY, CAREFREE SORT OF PERSON, THIS IS A WINE TO ENJOY,  
QUITE SIMPLY, WITH FRIENDS.  
PERSONALITY:

THIS IS A FRUITY, CRUNCHY WINE THAT ALSO BOASTS LOVELY ROUND SILKINESS; A WINE IN  
THE FEMININE.