



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE SANCY

AOC Chénas
Red



PRESENTATION

A family estate for several generations, Domaine Sancy was taken over in 2014 and now has 9 hectares of old vines in three great Beaujolais crus: Juliéna, Chénas, and Saint-Amour. Here, traditional Beaujolais vinification is imposed: semi-carbonic maceration in whole bunches, gentle extraction, and highlighting fruity and floral aromas. The wines are gourmet, with notes of cherry, violet, and sweet spices, with a beautiful length and freshness characteristic of granite terroirs. The estate's uniqueness: Vinification without inputs or added yeasts, favoring natural and spontaneous fermentations.

VARIETAL

Gamay à jus blanc 100%

LOCATION

Located on a south-facing plateau, offering excellent exposure that allows the grapes to reach full maturity.

Age of vines: 10 à 30 years old

TERROIR

The soil is a mix of clay, granite, and schist, but it's the abundance of ochre-brown stones on the surface that gives this vineyard its visually distinctive and characterful terroir.

IN THE VINEYARD

Vineyard care includes essential operations such as treatments and soil management to support vine health and grape quality throughout the growing season.

HARVEST

Manual harvest ensures the integrity of the grape clusters is preserved for vinification.

WINEMAKING

Fermentation in tanks lasts 10 to 12 days, allowing the full expression of the terroir and creating a structured, authentic wine with firm tannins and strong ageing potential.

AGEING

Aged in tanks for 6 months to refine the wine's structure and texture.

SERVING

Serving Temperature: 14–16°C

AGEING POTENTIAL

2 to 3 years

TASTING

Appearance: Deep garnet red with bright purplish highlights.

Aromas: Intense and complex, revealing black fruit aromas such as blackberry and blackcurrant, combined with floral and spicy notes.

Palate: Full-bodied and well-structured, with present but silky tannins. The black fruit flavors are confirmed on the palate, enhanced by a fresh lift and a subtle woody note. The finish is long, elegant, and aromatically persistent.

FOOD PAIRINGS

Perfect with grilled red meats, rich sauces, and aged cheeses. An excellent match for classic French dishes such as Boeuf Bourguignon or roast leg of lamb.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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