

# Burgundy, Chateau Lachassagne, Pierre Dorée, AOC Beaujolais, Rouge

AOC Beaujolais, Beaujolais, France

Véronique & Olivier BOSSE-PLATIÈRE want to make wines that respect the terroirs and the ecology of the vines. The estate has been Terra Vitis and High Environmental Value (HVE) certified since 2020. The grapes are harvested by hand, the wine is vinified in the traditional Burgundian way and some of the wine is matured in wood in our underground cellars.

### **PRESENTATION**

Situated in the southern Beaujolais region, 25 kilometres north of Lyon, Château de Lachassagne dates back to the Middle Ages and was rebuilt in 1830, offering panoramic views over the Saône plain. It is unique in that it boasts 62 hectares of completely walled vineyards, including 25 hectares of vines, mainly planted with Chardonnay, Pinot Noir and Gamay.

### LOCATION

Pierre Dorées

### **TERROIR**

Clay Limestone.

# IN THE VINEYARD

East exposure.

### **HARVEST**

# WINEMAKING

Traditional vinification in temperature controlled stainless steel vat.

Aged in old burgundian oak barrel during 12 months.

## VARIETAL

Gamay 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

# **SERVING**

16°C/61°F

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

# **TASTING**

This captivating beverage is made from the Gamay grape, renowned for producing elegant, fruity wines. With its luminous ruby color, it exudes seductive aromas of red fruit and delicate floral notes. On the palate, its freshness and suppleness recall the typical character of wines from this





# **FOOD PAIRINGS**

Beaujolais Les Pierres Dorées is the perfect accompaniment to a wide variety of dishes, from charcuterie and cheese to grilled meats