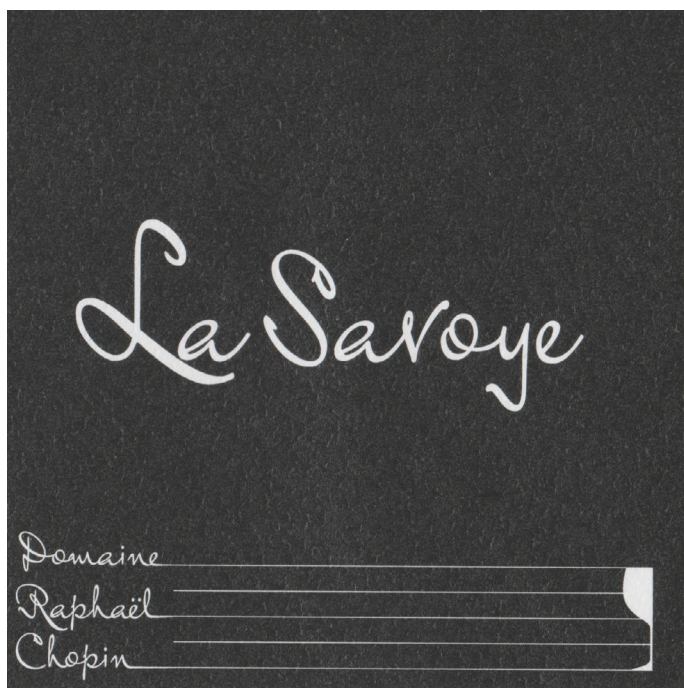


PROFILE

Located in Lantignié in Beaujolais is Domaine Raphaël Chopin, a property of about five hectares of vines in Morgon, Régnié and Beaujolais Villages. The Domaine is made up of young vines planted in 1989, which are next to the oldest, gnarled vines planted in 1905. Raphaël's philosophy is to be respectful of the terroir and the vines in order to offer the best of each vintage. He practices lutte raisonnée, and most of the treatments used in the vineyard are of natural origin, such as sulfurs and copper. Vinification is semi-carbonic at a low temperature. Chopin only adds a minimal amount of sulphites, does not filter, and uses only native yeast. In five years, the domaine will be certified organic.



SPECIFICATIONS

Wine: Beaujolais-Villages "La Savoye"

Varietals: Gamay

Appellation: Beaujolais-Villages AOC

Exposure: Southeast

Soil: Granite and Clay

Vineyard Age: 65 years

Pruning: Gobelet

Vineyard Area: 1.4 hectares

Yield: 40-45 hl/ha

Harvest: Manual

Agricultural Method: Sustainable, Vegan 

Production: 8500 bottles/year

Vinification: Semi-carbonic maceration. Fermentation with indigenous yeasts. Bottled the spring and summer after harvest with no fining and no filtration

Alcohol: 14%

Residual Sugar: > 2 g/l

Acidity: 3.5 g/l

Food Pairing: As an aperitif or with white meats