

TECHNICAL NOTES

ARNAUD COMBIER 2019 CHIROUBLES

A natural Beaujolais Villages by Arnaud Combiér, a partnership between winemakers Arnaud Combiér, François de Nicolay of Chandon de Briailles (Savigny), and the eclectic winemaker, Jeff Carrel, the estate delivers exceptional natural wines from distinct Beaujolais appellations. Refined and very fruity, this Beaujolais Cru is true to type.

VINEYARDS

The highest altitude of Beaujolais crus, 3 hectares of Chiroubles vines planted in steep slopes, pink granite soils at 400 meters, cool climate, and sunshine. Vines 50+ years old.

APPELLATION

AOP Chiroubles

COMPOSITION

100% Gamay

VITICULTURE

Vines are trained and pruned into goblets. Organic farming practices without pesticides. The vineyard in 3rd year of organic conversion..

Soils are plowed by horse.

WINEMAKING

Grapes with stems, fermented with native yeasts in barrels. Carbonic maceration 7-14 days. Vinified without sulfites. Gentle extraction. On fine lees. 2400 bottles produced.

ALCOHOL

13.5%

TASTING NOTES

Redcurrants, small crushed strawberries, sweet spices. Great sapidty with crisp tannins. Finish is fresh, fruit-driven with a pleasant sweetness.

SERVE WITH

Enjoy as an aperitif. Excellent with a wide range of fare such as roasted poultry. Serve at 55-56

ACCOLADES

92 pts – *Wine Enthusiast*, 11/2022 (2020 vintage).

90 pts– *Wine Enthusiast*, 11/2022 (2019 vintage).



UPC bottle 750 ml: 097871016445

GTIN-14 case code: 10097871016442

SKU # 750 ml: COMB032219



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