



## BEAUJOLAIS

*Domaine Des Sables d'Or*

### The Terroir

The Domaine of Gold Sands has been in the same family for more than four generations and extends approximately 25 acres with an eastern exposure at the foot of the steep sloping Briante Plateau. The soil is hard rocky granite atop ancient sloping plateaus.

### Varietal / Cepage

Gamay, red grape with white juice

### Vinification

Today with his son, reknowned winemaker and former President of the Wine Union of the Beaujolais Wine, Olivier Ravier has managed the domaine for over 40 years. The grapes are hand harvested in whole bunches or clusters at the optimum time of maturity, and then carefully sorted and selected with the supervision of wine cellar manager Jean-Luc Chagny. During the fermentation, traditional Beaujolais methods are utilized including strict temperature controls to preserve the natural flavors and characteristics of the grapes.

### Description

Deep ruby red in color with hints of blackcurrant, strawberries and lots of floral notes at the end in the nose. The mouth is well balanced with a wonderful blend of beautiful aroma's and tannins at the finish.

### Food Pairing

Goes very well with roasted pork and grilled white meats.

### Suggested Serving Temperature

Serve slightly chilled around 15°C (60°F)  
Best consumed 1 to 2 years after bottling.



#### GRANDS TERROIRS & SIGNATURES

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*Nouvelles valeurs, Plaisirs Nouveaux*