



## THE BEAUTY OF BEAUJOLAIS

**The Wine:** Manoir du Carra Beaujolais Villages, 2018,  
Burgundy, France

**The Cost:** \$20

**The Shop:** [Le Caveau](#)

### Tasting Notes:

**Aromas:** ripe red fruits (cherry, strawberry, raspberry),  
blackberry, floral

**Palate:** lively red cherry fruit, fresh berries, spice

**Finish:** bright acidity, soft and juicy, spicy mineral finish,  
crisp tannins



### Region:

Beaujolais is the southernmost and largest wine region in Burgundy. Almost all wine produced here is red wine from the Gamay grape, a thin-skinned grape producing a light-bodied, juicy, berry-packed, aromatic wine. For some, Beaujolais is synonymous with Beaujolais Nouveau, fruity wines made for early consumption and released on the third Thursday of November. While Beaujolais Nouveau Day is considered one of France's most fantastic parties, it's not the best wine of Beaujolais. Luckily, the region's reputation has grown in recent years to include high-quality yet affordable red wines.

### Varietal:

Gamay was once widely planted in Burgundy but was booted out and confined to the Beaujolais region in France. Fortunately, the grape thrives much better in the granite soils of Beaujolais and produces a much better wine. The result is a fine, fruity, floral wine with high acidity and low tannins. There are three classes of Gamay from Beaujolais:

- Beaujolais Nouveau – released 2 months after harvest, intended for immediate consumption, simple and subpar compared to the rest of the region

- Beaujolais Villages - from the hilly northern part of the region, reasonable values with some delicious standouts
- Cru Beaujolais – “the cream of the crop”, superior wines from 10 distinct communes including Moulin-a-Vent, Fleurie, Morgon, and Cote de Brouilly

**Producer:**

Our Beaujolais Villages wine is from Domaine Manoir du Carra, located in the small town of Denice south of Macon and north of Lyon in Burgundy. The producers have a passion for the wine and the vines that results in excellent wines with a true personality that expresses the typicity of the terroir. The property dates to 1850 and has been bequeathed from father to son for five generations. Like many Beaujolais producers, part of their wine is sold to a negociant, to which they sell at least 25% of their production each year.

**Food Pairing:**

Beaujolais is a classic French wine and pairing it with classic French fare is a must. Hello cheese and charcuterie! Whether it is Brie or Camembert cheese or saucisson sec or pate...it all works with Beaujolais.

Or you can try Coq au vin, a simple white fish, or a backyard burger off the grill. And please serve slightly chilled.



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