

ESTD 1842



TANNERS

WINE MERCHANTS



Ripening Gamay grapes on the vine at Domaine des Marrans

Beaujolais

Mixed Six

INTRODUCTION

These superb Beaujolais wines are simply perfect for everybody! Names that you know, wines you should drink. Stylistically, they fit into today's lifestyle: lighter in alcohol and texture, juicy and fruity in spirit, yet sophisticated and capable of lasting quite a few years. The mix of granite hills and some softer limestone valleys brings a vibrancy and life to the Gamay grape, first (and neglected) cousin to Pinot Noir. Enthusiastic and talented winemakers are creating signature wines that reflect their sense of place, so important in standing out from the crowd of rather bland, everyday wines that can saturate the UK market. These are red wines with a bit of whizz, no mass-produced 'Nouveau-plus' versions, but carefully-honed reds reflecting their village. Mathieu Mélinand's wonderfully silky Fleurie (Domaine des Marrans) is on top form, the Morgon Côte de Py from Laurent Guillet as textured and complete as ever and Pauline Passot's Chiroubles, is charming and supple, a delightful new find. We could have taken more from Sylvain Tête, such was the quality of the reds he showed us on a recent visit. Perhaps we will, if you support us by buying more of these delightful wines for the sunny summer days ahead!

BEAUJOLAIS AT A GLANCE

- **Location:** Between Central and Eastern France, south of Burgundy and north of Lyon and the Rhône. A semi-

continental climate gives warm summers and cool winters.

- **Size:** 12 appellations, with the regional 'Beaujolais' at the bottom, followed by Beaujolais Villages. At the top of the tree are the 10 individual Crus, from south to north: Brouilly, Côte de Brouilly, Régnié, Morgon, Chiroubles, Fleurie, Moulin-à-Vent, Chénas, Juliéas and Saint-Amour.

- **Style:** Traditionally, the lighter styles are made using the carbonic maceration method, giving wines with bright cherry fruit. The crus, on the other hand, are usually made in a more Burgundian style, where the best are age-worthy and develop savoury, earthy notes.

- **Grape varieties:** All three colours are made in Beaujolais from two grape varieties. 98% of wine produced is red made from the Gamay grape variety which is also used to make rosé. Chardonnay makes up the remaining 2%, which tends to be a little fleshier and rounder than Burgundy.

- **Whatever happened to Beaujolais Nouveau?** In its heyday in the 1980s, Beaujolais Nouveau Day was celebrated across the country with breakfast parties galore. The hype of those days has passed, but the release of the first wines of the vintage is still celebrated on the third Thursday of November.

THE WINES

1. Côte de Brouilly, Les Volcaniques, Jacques Charlet

Bin No: JR0004B

From the slopes of the distinctive, round hill of Brouilly comes this fruity Beaujolais. Its aromas of violets, then red fruits and little tannin make for a good glass of wine. Charlet is from a well-respected, family house.

2. Juliéna, Michel & Sylvain Tête, Domaine du Clos du Fief

Bin No: JR0020B

A big, silky wine from this most charming region, shows lovely cassis and cherry fruit on the nose and palate. Juicy and long with a touch of spice on the finish. Super now, it will show even more complexity in a year or two.

3. Fleurie Les Marrans, Domaine des Marrans (organic) NEW!

Bin No: JR0050B

Plenty of ripe, red fruit character on the nose and palate but some welcome structure, gives a Burgundy-like feel with notes of cherry and some fine, elegant tannins on the finish.

4. Chiroubles La Grosse Pierre, Domaine de la Grosse Pierre (organic) NEW!

Bin No: JR0051B

A pale hue, with some delicate redcurrant notes on the nose, much more depth on the palate with some lovely soft, ripe fruit and a hint of black pepper on the finish.

5. Moulin-à-Vent, vieilles vignes, Louis Boillot

Bin No: JR0028B

Fresh red fruits but with good intensity and depth, sweet and fleshy on the palate initially but showing good mineral character and a silkiness with good length on the finish.

6. Morgon, Côte du Py, Laurent Guillet, Domaine de la Chaponne


Bin No: JR0012B

Tremendous stuff from a keen young grower with superbly situated vines. Very fragrant, packed with bright soft cherry fruit - drinks well young, or equally, matures impressively.

Ordering from Tanners

For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you're interested in, into the search box.


 www.tanners-wines.co.uk

 01743 234455

 web@tanners-wines.co.uk

 Tanners Wines Ltd, FREEPOST, 26 Wyle Cop, Shrewsbury SY1 1XD

 We accept all major credit & debit cards.

 **FREE** express delivery on orders of £150 or more to a single address in Mainland UK (£9.95 delivery on orders under £150). In addition you are welcome to collect from any branch of Tanners.

We look forward to hearing from you.

Tanners Sales Team

Bin No: ZS2655