



MANOIR DU CARRA Beaujolais Nouveau

France – Burgundy – Beaujolais AOC

ABOUT MANOIR DU CARRA

Manoir du Carra is located in the small town of Denice, south of Burgundy, in the heart of the Beaujolais area. The property dates back to 1850 and has been bequeathed from father to son for several generations. It is now owned by Jean-Noël Sambardier, his wife & two sons, Frédéric and Damien.

Manoir du Carra began as 4 hectares in 1962, but today covers over 34 hectares (84 acres) and several appellations: Beaujolais, Beaujolais-Villages, Brouilly, Julienas, Moulin à Vent, Fleurie and Beaujolais Blanc. They have 50 vineyard plots ranging from 50-100 years old.

ABOUT THE WINE

Nouveau originated about a century ago as a 'vin de l'année' - a cheap and cheerful drink produced by locals to celebrate the end of the harvest season. The Beaujolais AOC was established in 1937, and after WWII, the wine was sold outside of the area. By the 1970's, Beaujolais Nouveau day was a national event. We celebrate the wine's release on the 3rd Thursday in November, just weeks after the grapes have been harvested.

Today Beaujolais Nouveau accounts for 30% of Beaujolais' production. Beaujolais exports to the US started to increase in 2015 & have continued steadily over the past few years. Beaujolais has experienced a renewal of sorts, with an increase in quality and diversity, as well as organic farming & interest from younger generations. The United States is the second largest importer of Beaujolais Nouveau at nearly 150,000 cases, which accounts for more than 15% of the region's total exports and almost 8% of the 20 million cases produced.

The Gamay grapes that go into Beaujolais Nouveau are handpicked in the Beaujolais province. Nouveau is made with carbonic maceration, or whole-berry fermentation. This technique preserves the fresh, fruity quality of the grapes without extracting bitter tannins from the grape skins.

Beaujolais Nouveau is a cherry-red, fruity, tasty, clean wine that is best served chilled. It is meant to be consumed young, within 5-7 months.

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| Appellation | Burgundy – Beaujolais AOC |
| Varietal(s) | 100% Gamay |
| Vinification | Carbonic maceration (whole berry fermentation). Twice per day pump over; 4-6 days alcoholic fermentation, then pressing. Pressed juice is mixed with free-run juice in the vat, then malolactic fermentation before bottling. |
| Soil type | Clay |
| Size | 12/750ml |
| UPC | 7 84585 00106 4 |

