



2020 Domaine Descroix Beaujolais Nouveau

France – Burgundy – Beaujolais AOC

ABOUT DOMAINE DESCROIX

Domaine Descroix is a fourth-generation family winery, founded in 1905 & currently owned by Xavier Descroix. The winery is located in the village of Lantignié, north of Beaujolais, right next to Beaujeu (the historic capital for which the Beaujolais region is named).

The vineyards measures 11.27 hectares total (27.84 acres), with 9.75 hectares in Beaujolais and Beaujolais Villages AOC, and small parcels of Brouilly, Morgon, Beaujolais Villages Blanc & Bourgogne Blanc. The Beaujolais vineyards are in Beaujeu and Lantignié, where the soils are made of granite and sand, resulting in fruity wines with character.

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 fruity, fresh and light, and is best served chilled. It is meant to be consumed young, within 5-7 months.

Vintage	2020
Varietal(s)	100% Gamay
Vinification	5 days of carbonic maceration (whole cluster fermentation), followed by 7 to 10 days of maceration, pigeage (punch down of the cap) and delestage (racking).
Size	12/750ml
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