

# Laurent Perrachon 2017 Beaujolais Villages "Terre de Loyse"

WineWise Code	FPE-BEV17
Country	France
Region	Beaujolais
Color	Red
Alcohol by Volume	12.5
Acidity	3.45
Residual Sugar	0.2
Closure	Synthetic Cork
Annual cases produced	2000
Varieties	Gamay 100%
Pumpover or Punchdown?	Daily Pumpover (one per day)
Destemming	Whole Cluster
Fermentation vessel	Concrete
Fermentation duration	8 days
Aging method	Concrete 100%
Aging duration (months)	6-9
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes
Vineyard Name	Beaujolais Villages
Soil Type(s)	Granite, Calcareous
Elevation (meters)	200 and 250
Vineyard Aspect	South
Vine age (years)	45
Vine Yields hl/ha	55
Farming practices	Organic
Vine Training Notes	Cover crop vineyards
Grape Picking	Machine

## Notes from the producer:

We harvest grapes on six Crus (30 hectares) : Julienas of course, but also Morgon, Moulin-à-Vent, Fleurie, Chenas and our latest addition, Saint-Amour, and also Beaujolais-Village rouge and Beaujolais Blanc (6.5 hectares). Today, the 7th generation of winemakers carries on its ancestor's tradition with the same aim: to express the essence of the terroir.



## WineWise Notes:

That wonderful French expression “vin de plaisir” might have been invented to describe this beauty. The explosive nose screams of Gamay, while the soft cushiony fruit with its characteristic tang and modest minerality reminds you that this is a wine from somewhere – in this case the two villages of La Chapelle de Guenchay and Lancié.

This 28 hectare domaine has holdings in six of the ten crus of Beaujolais and makes a series of impeccable, site- specific wines of uncanny precision and charm. Beaujolais is enjoying a resurgence of popularity and respect these days precisely because of the fastidious work of conscientious producers like Laurent Perrachon and his formidable wife Maxime.

