



DOMAINE DE LA MADONE Beaujolais-Villages 'Le Perréon' Bio

When does cellar-aged Beaujolais take on the noble character of a bottle of Vosne-Romanée? When it's crafted by our partners at Domaine de la Madone. We discovered this family estate more than 20 years ago and knew immediately that we had struck gold. Winemakers Olivier and Bruno Bererd know that the secret to the finest Beaujolais wines is location. Their home village of Le Perréon shares much of the same mineral-rich soils, high-altitude vineyards and older, low-yielding vines as its Beaujolais cru neighbors. The results are exceptional: a "basic" Beaujolais that often bests the finest cru bottles (and ages tremendously) for a steal of a price.

WINERY: Domaine de la Madone

WINEMAKERS: Olivier and Bruno Bererd (brothers)

ESTABLISHED: 1960s

REGION: FRANCE • Beaujolais • Le Perréon

APPELLATION: Beaujolais AOC

BLEND: 100% Gamay

VINEYARDS: Estate vineyards cling to very steep hillsides some 1,600 to 2,000 feet above sea level, some of the highest in the region. Soils are mostly pink decomposed granite, similar to cru Fleurie. The family's 'Bio' selection comes from a portion of the vineyard that is certified organic.

AGE OF VINES: 40-60 years, some 100 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in cement tanks. Aged in tank. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of raspberries, cherry blossoms, minerals. Tangy, juicy yet refined, silky; flavors of red berries, baking spices.

PAIRING SUGGESTIONS: Roasted chicken or turkey; flavorful cheeses like Roquefort; grilled pork sausage



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