

FACT SHEET



Product: Chiroubles
Négociant: *Joseph Drouhin*
Appellation: Appellation Chiroubles
Controlée
Classification: *Cru* (a classified growth)
Grape Varietal: 100 % Gamay
Alcohol
Strength: 13 percent

Vineyards: Chiroubles, a tiny village on a steep hill built around its main street, is one of the ten Crus of Beaujolais.

Soil: Granitic soil

Viticulture: The type of pruning is called "gobelet," different from the "Guyot" system used in the Côte d'Or for Pinot Noir: there are no wires between the vines; each plant grows by itself, independently from the others.

Vinification: Mechanical harvest is forbidden: the grapes are picked by hand. The alcoholic fermentation is rather short: 6 to 7 days. In many ways, the vinification follows the classic methods in use for the great red Burgundies: low yields and ageing in oak barrels for at least 8 months.

Shipped
to U.S.: 100 cases/year on average

Description: The wine has always been a great favorite in the Paris Brasseries and Bistros. It is perhaps due to its bright ruby color and its exquisite aroma of cherry and peony. In addition to the characteristic roundness of Beaujolais, there is a certain depth and structure which people find seductive.

Serving ideas: The simplest of cuisines is the best way to enjoy Chiroubles : charcuterie, stews (pot-au-feu), roast chicken, kidneys, anything hearty and authentic.

Bottle Size: 750 ml

Suggested Retail
Price/bottle: '04 - \$14.00

Notes: The town of Chiroubles is entirely surrounded by a sea of grapes. Because of its high elevation, it is a favorite spot for hikers who like to pause at the terrace and admire the view: the hills of the Beaujolais in the back and the Valley of the Saône below.