

Arnaud COMBIER

Chiroubles

2022

AOP Chiroubles



A cru of great character, representative of the meticulous work in the vines on the highest slopes of Beaujolais.



Jeb Dunnuck
93/100

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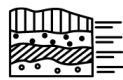
CHIROUBLES
APPELLATION D'ORIGINE PROTÉGÉE
PRODUCT OF FRANCE - PRODUIT DE FRANCE
RED WINE - VIN ROUGE



12.5% alcohol



100% Gamay



Chiroubles / Pink Granite soil / Place known as Chatenay
Pruned in Goblet form / Conversion to Organic.



Manual harvesting / Vinification in concrete vats with semi-carbonic maceration / Vinified without sulphites / Natural yeasts.
Maturing: In barrels / Without sulphites / On fine lees.



Rich and silky with aromas of stewed red fruits and spices.
Excellent tension thanks to the tannic profile and the natural acidity.



In this area of Paris full of tempting addresses on Rue de Martyrs, the restaurant [Belle Maison](#) suggests pairing this Chiroubles with a gourmet blanquette of veal, golden ball turnips and baby potatoes.



Recommendations: Serve between 53 and 56°F
Aging potential: At least 5 years.