



Vignerons de Bel-Air

Beaujolais Villages

Intense garnet color with ruby glints. A nose of red fruits and wild strawberries. Bright, supple and persistent on the palate with generosity of fruit.

Gamay 100%

Appellation	Beaujolais Villages
Vineyards	Sustainably grown vines of over 50 years old, in soils of sand and granite.
Vinification	Hand harvested from selected plots. Semi-carbonic and traditional fermentation between 6 to 9 days with temperature control. Aging for 5 months in stainless steel tanks.
Pairing	Pairs with a wide spectrum of foods. Try with vegetable tarts, duck breast, grilled or roasted chicken, turkey and nutty cheeses. Delicious chilled and served with strawberry pie.
Serving	Serve at 57°-62°F and drink within 2-3 years.



The story of the Vignerons de Bel Air began in 1929 at the dawn of the Great Depression, when a handful of winemakers in Beaujolais joined forces to resist the economic storm. Now, with 250 members growing within all ten cru appellations, the Bel Air winery holds firm to the tough and dynamic core it was founded upon. We bring you the "clochet" or clocktower series of crus, with the steeple of each of the cru village churches featured on the label. Each of these wines offer the characteristics that the region is known for, beautiful fruit expression, finesse, balance and complexity of terroir.