



# DOMAINE MICHEL GUIGNIER

## AOC Beaujolais

Michel Guignier's estate, a **young winemaker** who is passionate about his **Terroir**

**THE BEAUJOLAIS REGION** There are 12 main wine-growing areas (appellations) in Beaujolais. They were established in 1936. About half of all Beaujolais wine is sold under the basic "Beaujolais AOC" designation. The other appellations are "Beaujolais Villages" and 10 "Crus Beaujolais". These 10 Crus Beaujolais are the highest-quality category in Beaujolais. They account for the production within ten villages/areas in the foothills of the Beaujolais mountains. Unlike Burgundy and Alsace, the phrase cru in Beaujolais refers to entire wine producing area rather than an individual vineyard. From north to south the Beaujolais crus are: Saint-Amour, Juliéna, Chénas, Moulin-à-Vent, Fleurie, Chiroubles, Morgon, Régnié, Brouilly and Côte de Brouilly.

**MICHEL GUIGNIER** 9-hectare estate is in the appellation of Morgon. On Michel Guignier's estate, a young winemaker who is passionate about quality, we have discovered superb Beaujolais wines. Since 1990, he has been making a considerable and laudable effort concerning the environment, he has totally done away with herbicides and works his soils. In the cellar, he works using the old methods, without adding too much sulphur. A dream that has become reality.



Michel Guignier in his cellar

**WINEMAKING** carbonic maceration

**GRAPE** 100% Gamay.

The Gamay grape is thought to have appeared first in the village of the Gamay, south of Beaune, in the 1360s. In contrast to the Pinot Noir variety, Gamay ripened two weeks earlier and was less difficult to cultivate. It also produced a strong, fruitier wine in a much larger abundance.

Gamay-based wines are typically light bodied and fruity. Wines meant for immediate consumption are typically made using carbonic maceration which gives the wines tropical flavors and aromas - reminiscent of bananas. Wines meant to be drunk after some aging tend to have more body and are produced by whole-berry maceration. The latter are produced mostly in the designated Crus areas of northern Beaujolais where the wines typically have the flavor of cherries, black pepper, dried berry and blackcurrant.

In addition to being well suited to the terroir of Beaujolais, Gamay is also grown extensively in the Loire Valley around Tours where it is typically blended with Cabernet Franc and Côt a local clone of the Malbec.

Served at 57°-60° F, it will be a good companion with pâtés, grilled meat, salad and goat cheese. You will be under its charm.

**TASTING NOTES** The color is a youthful, **purple red**, bursting with natural fruit from the Gamay grape. There is a refreshing acidity, which makes the wine all the more drinkable, and no tannin. With **fresh cherry** aromas and seductive perfume of **flowers**, and flavors of crush berries, this wine is a great Beaujolais: complex and food-friendly.

**FOOD PAIRING** Wine expert Karen MacNeil has described Beaujolais as "the only white wine that happens to be red". Similarly, Beaujolais is often treated like a white wine and served slightly chilled with the lighter the style, the lower temperature it is served at.



Michel Guignier lets the grass grow between his vines to avoid any use of chemical herbicide and create a more natural environment.

The roots work the soil and absorb excess rain and stop the vines from developing diseases.

In addition to this, when there is a heavy storm, the grass holds back the soil and allows for auxiliary fauna.

Finally, as the grass competes with the vines, yields are lower giving greater concentration to the wine.



The association of tilling and composting stimulates very positive bacteriological life in the soil. This soil that has been re-invigorated gives grapes of incomparable quality to make great terroir wines.



All the grapes are picked by hand. The pickers and sorters are uncompromising in their choice, selecting only the healthy, whole bunches for the vat