

## Famille Chasselay

### Vin de France Rouge Pour Quoi Pas

#### ABOUT THE ESTATE

- Members of the Chasselay family have been making wine in the Beaujolais village of Chatillon d'Azergues since 1464.
- The current iteration of the estate extends over 13 hectares and has been certified organic since 2006.
- Biodiversity is practiced in the vineyards, and vinification follows the lunar calendar.
- All grapes are hand-harvested and only indigenous yeasts are used in the cellar. No sulfur is added during fermentation.
- Though the wines have a wide stylistic range, they are all aromatic, concentrated, and sophisticated.

#### APPELLATION

Vin de France

#### GRAPE VARIETY

100% Gamay

#### FARMING

Sustainable, Organic (Ecocert), Vegan

#### SOIL

Yellow sandstone and iron oxide

#### VINEYARDS & VITICULTURE

A 100% Gamay from multiple parcels, some in Beaujolais, and some just outside the appellation. Semi-carbonic maceration without de-stemming or pigeage. Aged in concrete tanks.

#### HARVEST & VINIFICATION

Hand harvested. Fermented with native yeast and without sulfur. Minimal sulfur used at bottling to allow wine to age properly. The wine is bottled without fining.

#### ALCOHOL BY VOLUME

12.5

#### PACK SIZE

12x750mL

