

Domaine de La Côte de Berne – Beaujolais Village

In 1870 Laurent Sandrin, the first winegrower of the Family, moved to Blacé in Beaujolais and produced the first Cuvée, starting a long story of winemaking in the Family. His son decided to take over the estate but the war was on France's borders and he was sent to the frontlines in 1915 to repel the Germans. During an assault, he receives shrapnel on his face and loses an eye, so he was repatriated and was able to resume his family's activity. It is "thanks" to this event that the history of the Family has been able to continue. Today, Rémi is the 5th generation of winegrowers in the family and takes care of the family estate which now represents 17 hectares. The vines are spread over several crus in Beaujolais, such as Brouilly, Juliéna, Moulin à Vent or Morgon. Some vines are in very old age (up to 80 years old) and most of the estate is harvested by hand. The vat room is also ancient with some concrete vats dating back to 1900. Tradition is in the spotlight in this family domain and they pass it on to their wines



Grapes : 100% Gamay

Age of Vines: 50 years old in average

Soils Type: Schist soils

Density: 6 000 vines/hectare

Farming: Traditional farming, goblet pruning. Manual harvesting. Careful sorting in the vineyard.

Winemaking: Semi-carbonic maceration. Temperature control during maceration and after pressing until the end of the Alcoholic Fermentation.

Punching, unloading, pumping over.

The Press is set at a low pressure (2 bars maximum) in order do don't do too much extraction.

After the fermentation there is an extended maceration from 12 to 14 days.

Food Pairing: This wine is blending well with game, mushroom dishes, strong cheeses or a chocolate dessert.

To be served at 60-64°F

