



HENRY SIMON

Beaujolais Villages Bio-Organic – “Henry Simon” *AOC Beaujolais Villages Red*

Vineyard and vines :

25 ha vineyard located on slopes of Morgon and Régnie. The soils are made up of poor sandy granite soils and large stones. Every plot is treated by organic method.

Grape Variety :

100% Gamay

Wine Making :

Hand harvested. The dry growing season of 2020 gave the grape very good concentration. Vinification follows a Burgundy way with high percentage of destemming. Local yeasts are used and no sulfur added during the vinification.

Wine Tasting :

Visual aspect: a very deep cherry red dress
Nose: black fruits aromas where blackcurrant and black cherry predominate
Palate: harmony and smoothness in the mouth, mature tannins with good body.

Accompaniment :

It is recommended to be served at 13/14°C. It goes well with charcuterie, poultry, goat's cheese or red fruits tart.



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