



Château de Corcelles

Grands Vins du Beaujolais

Château de Corcelles has 92 hectares of vines spread over several terroirs enabling Gamay to express a range of styles. The Château produces Beaujolais, Beaujolais-Villages and Brouilly in its signature bottle. The combination of altitude (400 meters), exposure (south and south-east), soil (granite) and new trellising provide the best conditions for grape health and ripening.

INTRODUCTORY SALE GOOD THRU THE END OF JUNE



2017 Rose d'une Nuite

List: \$189.95

Sale: \$152.00

Varietal

100% Gamay

Region

Beaujolais, Burgundy, France

Winemaking

Gamay grapes are pressed after a short maceration. The malolactic fermentation process is long and at a low temperature (14°C to 16°C). The wine is then aged shortly in tank before an early bottling

A fresh and expressive nose dominated by fruit aromas of white peach and white flowers leading to a nice acidity on the well-rounded palate.



2015 Les Copains D'Abord Gamay

List: \$209.95

Sale: \$168.00

Varietal

100% Gamay

Region

Vin de France

Winemaking

Semi-carbonic maceration for about 5 days. This is a traditional technique in the Beaujolais region which consists in vinifying the grapes as whole bunches.

Fermentation begins inside the grapes in order to capture all of the flavors of the fruit. Aging is kept in stainless steel vats until the spring.

Aromas of red fruit notes are enhanced by delicious fresh flavors and a supple delicate texture.

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY

Louis Glunz Wines | 630 Margate Dr. Lincolnshire, IL 60069 | www.glunzwines.com | ph: 847.793.0800 | fx: 847.793.0803