



beau!

beaujolais

cool - red - wine

The Beau! Beaujolais comes from a forty year-old high-density vineyard. Fermentation is traditional, 100% whole-cluster. The whole bunches are not destemmed and go into vats after a maceration of 6-8 days. The wine is aged in stainless steel or cement vats until bottling in the Spring. VEGAN!



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