

Domaine Lapalu VdF "Alma Mater" red 2019

Product price:

€216.00



Product features:

Area: BEAUJOLAIS

Winemaker: Jean-Claude Lapalu

Vintage: 2019

Appellation: Vin de France (Beaujolais)

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: gamay

Product short description:

Alma Mater (*Mère Nourricière*) is a cuvée 100% gamay from the La Croix des Rameaux parcel, vinified in terracotta jars. The result: a very mineral, naturally expressive juice with great finesse. The winemaker admits he prefers to taste them in their youth...

Product description:

PRESENTATION OF DOMAINE J.C. LAPALU
+ ALL ITS OTHER WINES IN STOCK

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Wine sheet written by the domaine:

Alma mater is the Latin translation of "*Nourishing Mother*".

Grape variety: Gamay

Manual harvest and respect for the bunch are the key words at harvest time. All the vines of the estate are facing Southeast except La Croix des Rameaux (**average age: 70 years**) which faces Southwest, always on granitic sands. A very steep slope characterizes this parcel.

Vinification: 100% destemmed. Maceration for 2 months in 400l terracotta jars.

Aging: Between 7 and 10 months in tank

Ideal serving temperature: 17°C - to decant!