

Domaine Marcel Lapierre Beaujolais red 2022 MAGNUM



Product price:

€138.00

Product features:

Area: BEAUJOLAIS

Winemaker: Mathieu Lapierre

Vintage: 2022

Appellation: Beaujolais

Color: red

Unit Price: 30-50 €

Size: 150cl

organic or not: biodynamic and organic certified
agriculture

RVF: 89/100

Cépage dominant: gamay

Product short description:

Beaujolais at its finest, with the "Lapierre" signature added!

Product description:

PRESENTATION OF DOMAINE LAPIERRE
+ ALL ITS OTHER WINES IN STOCK

Attention:

The wines from domaine Marcel Lapierre all deserve a **decanting** one or two hours before tasting.

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RVF Guide to the Best Wines of France 2025 (August 2024): **89/100**. *The 2022s are ripe, expressive, and precise, a great success for the domaine! Let's start with the Beaujolais, a lovely entry point to the delicious and refreshing range.*

Technical sheet written by the domaine:

GRAPE VARIETY: Gamay noir à jus blanc
Average age of the vines: 70 years

AREA: 2.5 Hectares.

SOIL: Acidic and poor granitic arena.

CULTIVATION: Vines certified organic

HARVEST: Manual. Carefully sorted, sometimes in two passes.

VINIFICATION: Traditional semi-carbonic maceration without SO2 or added yeast, from 10 to 21 days.

AGING: In tank, about 6 months.

AROMATIC PROFILE: Dominant aromas of raspberry, slightly spicy, elegant and fine.