

# Domaine Lapalu Beaujolais Villages "Le Rang du Merle" red 2020



Product price:

€180.00

Product features:

Area: BEAUJOLAIS

Winemaker: Jean-Claude Lapalu

Vintage: 2020

Appellation: Beaujolais Villages

Color: red

Unit Price: 20-30 €

Size: 75cl



organic or not: biodynamic and organic certified agriculture

Cépage dominant: gamay

## Product short description:

An initially "exploratory" cuvée that has become a **must have** for all enthusiasts of great gamays. A few rare bottles from a plot of **very vieilles vignes** with microscopic yields, harvested very late and vinified with the utmost respect for the fruit. Natural wine: No sulfur. NO SULFITES = MUST BE STORED AT 14°C OR BELOW. The winemaker admits he prefers to taste them in their youth...

## Product description:

**PRESENTATION OF JEAN-CLAUDE LAPALU**  
**+ ALL HIS OTHER CUVEES IN STOCK**

Jean-Claude Lapalu Le Rang du Merle 2020

## Technical sheet written by the domaine :

Respectful of the environment and concerned about the quality of our wines, we do not use chemical

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fertilizers or herbicides, but prefer to plow our vines to keep the soils alive. For the protection of the vineyard, we prefer to use organic treatments to preserve the indigenous yeasts living on the grape. This Beaujolais Villages comes from an extreme maturation, the grapes are harvested 3 to 5 weeks after the logical harvest date, from very old vines aged 70 to 90 years, the bunches are picked and sorted by hand.

In this vintage, this cuvée is vinified without sulfur (So<sub>2</sub>). The color is light due to the low extraction from cold carbonic macerations aimed at highlighting the fruit, but the aging potential is significant (just like in Burgundy!).

**Vinification:** the vinification does not involve any addition of yeast or chaptalization. A semi-carbonic maceration at low temperature of 3 weeks with whole bunches follows the harvest to keep the natural aromas of these ripe grapes intact. After pressing, the juices are placed in barrels.

**Bottling:** bottling takes place 9 months later. Coming from very low yields, this wine is atypical and rare. Initially conceived out of curiosity, it reveals itself full of fruit and with a very long persistence on the palate; serve it decanted.

**Temperature:** ideal temperature 17 ° - open 2 hours before serving.

ORGANIC CERTIFICATION