

- > **Domain** : Vignoble Charmet
- > **Winegrower** : Jean Baptiste Charmet
- > **Town** : Le Breuil
- > **Region** : Beaujolais
- > **Appellation(s)** : Beaujolais
- > **Cultivated Space** : 27 ha
- > **Production** : 190 000 btles
- > **Soil(s)** : Granitic arena, Calcareous clay, Jurassic gravels , Marl.



## The philosophy of the domain :

It all began in 1650 when the first Charmet winemaker settled on the slope of La Ronze. In the quest for perfection in elaborating our wines, the Charmet Beaujolais has gained itself a very special status (and many prizes at wine competitions) thanks to its finesse and elegance, as well as its finish and fruit character and, last but not least, its subtle aromas.

## Mode of driving of the vineyard, wine-making and ageing :

Yet, soil geology and vine age are not the only factors influencing the quality of our wines. Vine growing techniques also play an important role. All reds are trained using the "Charmet training system" developed by Pierre Charmet. This quality training system, approved by the INAO for Beaujolais crus, allows yield control and high quality grapes. As a result, chaptalisation is very seldom used. As part of the quality process and following winter pruning, hand sucker control consists in selecting only the best fruitful buds, with the aim of limiting yield and allowing airflow through the canopy. Trellising with care is essential in a sustainable approach to pest management (trapping and counting vine pest insects) and to treatment optimisation. Harvesting is 100% hand-picking so as to avoid harming the vines and to optimise quality of the vintage (grape selection, complete bunches). Grapes are brought to the winery in small cases in order to avoid crushing and oxidation. Intracellular fermentation (complete bunches) may last from 6 to 10 days under strict temperature control (to preserve and bring out the aromas that are so specific to Gamay Beaujolais).

## Some references :

Trophées international des œnologues de Lyon. Guide Hachette des vins. Big Gold Medal concours international des beaujolais nouveau 2013. Concours des Grands vins du Beaujolais.



## OUR WINES

**Beaujolais Cuvée "Masfraise"**  
(100 % Gamay )

**Beaujolais Cuvée "La Centenaire"**  
(100 % Gamay )

**Beaujolais Cuvée "Goyette d'or"**  
(100 % Chardonnay )

**Beaujolais Nouveau"**  
(100 % Gamay )

**Coteaux Bourguignons**  
(100 % Chardonnay )

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(100 % Gamay )