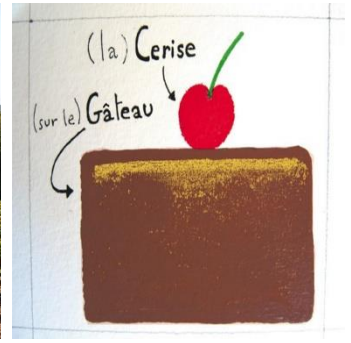


Domaine de Thulon

La Cerise Sur Le Gâteau



« La cerise sur le gâteau » (the cherry on top of the cake) : a greedy wine.

"Good wines make for good drinking sessions."

Pierre Dac



Appellation: AOP Beaujolais Lantignié

Vintage: 2024

Alcohol: 14%

Grape varieties: 100% Gamay

Terroir: Granitic soils.

Vines: Pruned in Goblet form / Vines over 35 years old / 10 000 vine roots per ha.

Vinification methods: Manuel harvesting / Strict carbonic maceration / Pressed / Cold settling of juices / Directly racked in new barrels.

Maturing: Alcoholic fermentation in new barrels / Malolactic fermentation in barrels / Transferred into tanks to mature for 1 month / Bottled in February.

Tasting notes:

Brilliant, limpid, a beautiful cardinal red with garnet reflections.

Delicate assortment of mocha, frozen chestnuts and cherries.

Surprising on the palate, very fruity, greedy, perfectly well-rounded and sweet.

Pairing:

Drink purely for the pleasure of drinking, for aperitifs or why not with a chocolate dessert...

Recommendations:

Serve at 13°C

Aging potential: At least 3 years.