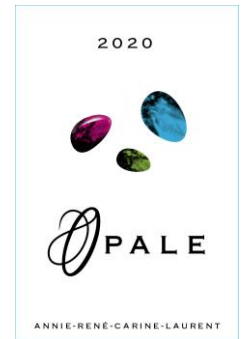


Domain de Thulon Opale



The « Crown Jewel » of the Domaine de Thulon.

*"You cannot have a gastronomic culture without wine."
Julia Child*



Appellation: AOP Beaujolais Lantignié

Vintage: 2020

Alcohol: 13.5%

Grape varieties: 100% Gamay

Terroir: Very dark pink granite soils / Hot and well-drained.

Vines: 10 000 vine roots per ha / Pruned in Goblet form.

Vinification methods: 100% destemmed / Regular « punching » / Long vatting.

Maturing: 100% new barrels / 24 months in new barrels, 3 months in tanks and 10 months in bottles / Malolactic in barrels in the Spring / Extracted from barrels in October / Bottled in December.

Tasting notes:

Intense garnet red.

Well marked by the wooden barrels used for maturing. Once aired, it unveils all its complexity.

Powerful and fleshy, the wood has already melted and the tannins are very present but smooth, with notes of roasted coffee beans and dark fruits (blackberries, cherries) and a complex mouth.

Pairing:

Red meats, game or refined cheeses...

Recommendations:

Serve at 17°C.

Decanter at least 2 hours before tasting.

Aging potential: 5 to 8 years