

## Gamay Poursuite, Beaujolais Villages, Antonie Sunier

Beaujolais, France



<b>Product code</b>	AM1623RC
<b>Grapes</b>	Gamay
<b>Country</b>	FRANCE
<b>ABV%</b>	12
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Antonie Sunier
<b>Vintage</b>	2023



Organic



Natural



Biodynamic



Vegan



Vegetarian



### Producer

Based in the Cru of Regnié, Antoine is one to watch in Beaujolais. Leaving behind a life in computers Antoine moved to Regnié, close to his brother Julien's winery and established his own domaine in 2014. On 5.5ha, 4.3 in Regnié, 1.2 in Morgon the land is worked sustainably, using cover crops including cereals and peas for biodiversity. The soils are diverse from deep granite in Regnié to old alluvial in Morgon. The wines are grown up and tense, their elegance belies the gamay of old, looking only towards a future of discovery. Stocks are strictly limited on these wines.

### Tasting Notes

A very pure form of Gamay and a pure expression of the better Beaujolais. This gives a very fresh and delicious wine, with aromas of black cherries, crunchy red berries with a fine and soft mouthfeel. Preferably drink this slightly chilled.

### Viticulture

Second vintage for this 100% Gamay from 30 year old vines, labelled organic since 2020. Planted in deep granite soils. Manual harvest.

### Winemaking

7 days carbonic maceration in whole bunches, in concrete vats. Followed by 8 Months of aging in the same vats before bottling at the estate. Unfiltered, unfinned and only 1gram / hl of sulphur added at bottling.