

## Chiroubles , Camille Mélinand

Beaujolais, France



<b>Product code</b>	ELo2ZZRC
<b>Grapes</b>	Gamay
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Camille Mélinand
<b>Vintage</b>	2023



Organic



Natural Wine



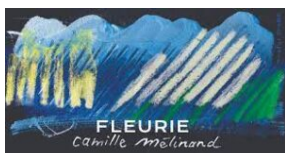
Vegan



Organic Conversion



Vegetarian



## Producer

It's great when you turn up at a winery and find wines so fresh and exciting that you can't wait to get them out there. Camille Melinand is the younger brother in the family winery Domaine des Marrans. Energetic and talented, he is producing a Fleurie and Chiroubles under his own name. Using cooler fermentation he captures the essence of Gamay, the floral aromatics and filigree tensions of working organically he feels that this site signature has been achieved.

## Tasting Notes

Fruity, undergrowth, racy tannins, nice balance. More subdued on the nose. Really sweet blackcurrant fruit mid palate, hint of confection. Lifted minerality and great tension. Savory note on finish.

## Viticulture

In Chiroubles, he farms the highest Cru in Beaujolais at 400m, a 1ha lieu-dit called Tempéré, which is located on a very steep south-facing slope of 35% grade. To work the soil, he has to utilize cables and winches for plowing. It is painful, manual work, but Camille feels the results in the vineyard are worth the massive effort. The vineyard is planted to 50-year-old, gobelet-trained gamay vines in pink granite.

## Winemaking

Whole bunches are handpicked in small crates and selected in the vineyard. A very gentle and slow pressing follows 15 days of whole-cluster carbonic maceration. The must is transferred into temperature-controlled cement tanks, where spontaneous alcoholic fermentation occurs with native yeasts. After racking, the wine spends twelve months in foudres before being bottled unfiltered and unfiltered. Sulfur is not used in the vinification process.