## TASTING NOTE N°3

Beaujolais Nouveau 2020 / Joseph Drouhin Beaujolais Nouveau AOC / 13%abv 100% Gamay





Pale purple colour



Generic aromas of medium intensity

Fresh red fruit (strawberry, raspberry, cherry), fresh black fruit (blackberry), flowers (violet)

and spice (cinnamon)



Dry, medium(+) acidity, medium(-) ripe & slightly coarse tannins, medium alcohol, medium(-) body and a medium finish

Flavours of medium intensity with strawberry, raspberry, cherry, blackberry and cinnamon



Acceptable wine, fruity, spicy & easy-drinking To serve at 13-16°C



To drink now



With pâté en croûte, browned goat's cheese toasts, andouillette with grilled chestnuts, Bolognese pasta, turkey risotto, Cantal or Comté,...



Fun fact: Beaujolais Nouveau wines are generally bottled 3-5 days after the end of fermentation so it's released from the 3rd Thursday of November.

