
Chapter 16

Beaujolais



Grape Growing

Climate: **Moderate Continental** (similar to south Mâconnais)

Gamay

- **Early budding and ripening**
- Can produce large yields

Soil: Granite (best) - fewer nutrients to stop excess yield

Pruning: Gobelet

- Vines pruned to spurs around the head and shoots tied together to hold vertically (more GG now using trellises for mechanisation)

Taste: Fragrant - cherry/raspberry/medium tannin/body (can be served lightly chilled)

Appellations and Wines

Hierarchy: Beaujolais/Beaujolais Villages/Beaujolais Crus

Beaujolais and Beaujolais Nouveau

- S/SE of region - alluvial plain of the River Saône = Beaujolais produced
- Carbonic/semi-carbonic maceration
- Beaujolais Nouveau (early-drinking) - released third Thursday in November - can't be sold after August 31st following year.
- Beaujolais + Beaujolais Nouveau - light body + tannin/berry/kirsch/banana/cinnamon (carbonic maceration)

Beaujolais Villages/ Beaujolais Cru

- NW of region - rolling hills - granite soil
- 39 Beaujolais Villages/10 Beaujolais Cru appellations
- **Beaujolais Villages**
 - Village names not on the label
 - Blend of wine - different villages
- **Beaujolais Crus**

- **Moulin-à-Vent/Morgon;** most structured. Fruit concentration/tannins = can age.
 - **Brouilly/Fleurie;** lighter/more perfumed style.
 - Wines often undergo crushed fruit fermentation
 - Some oak (large vats) - no new oak
 - Some carbonic maceration/small proportion of whole bunches = brighter fruit aromas.
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Multiple Choice Practice Questions

- 1) When is the Beaujolais Nouveau released each year?
 - a) First Friday in September
 - b) Second Wednesday in October
 - c) Third Thursday in November
 - d) Fourth Monday in December
- 2) What grape variety is used primarily in the production of Beaujolais wines?
 - a) Chardonnay
 - b) Gamay
 - c) Pinot Noir
 - d) Cabernet Sauvignon
- 3) Which of the following appellations is NOT a part of the Beaujolais region?
 - a) Fleurie
 - b) Moulin-à-Vent
 - c) Pommard
 - d) Morgon
- 4) What winemaking technique is commonly associated with Beaujolais Nouveau?
 - a) Carbonic maceration
 - b) Malolactic fermentation
 - c) Extended oak aging
 - d) Barrel fermentation
- 5) What is the primary soil type found in the Beaujolais region?
 - a) Limestone
 - b) Clay
 - c) Sand
 - d) Granite

Answers

1. **c) Third Thursday in November**

2. b) Gamay

3. c) Pommard

4. a) Carbonic maceration

5. d) Granite