

REINE DE LA VILLE



Pinot Noir

Vin de France, Beaujolais, France

GRAPE VARIETY

100% Pinot Noir

VINIFICATION

Rein de La Ville is the pride of *J.M. Aujoux*. Shortly after harvest, winemaker Jean-Marc Darbon, journeys throughout Beaujolais and the Mâconais to taste fresh lots of Pinot Noir which have been produced by longtime partners and friends. Each year, he selects the best lots of young and old vine Pinot Noir to create Reine de La Ville. Blending multiple lots from the two diverse regions brings the best of both to this wine – supple elegance from the Mâconais, and fresh, joyful fruit from Beaujolais. The lots are vinified separately with cultured yeast under controlled temperatures. This allows for optimal color extraction and flavor retention. The final wine is aged for a minimum of six months in stainless steel.

WINERY PROFILE

Located halfway between the *Roche de Solutré* (the birthplace of Pouilly-Fuissé) and *Mont Brouilly*, in the heart of the village of *Fleurie*, JM Aujoux has been a family-owned wine merchant, grower, and harvester since 1938.

TASTING NOTE

Medium bodied and dry with bright fresh fruits that mingle with hints of licorice, mineral and a soupçon of spice notes.

SERVING SUGGESTIONS

Salmon, poultry and soft, light cheeses. Great with pizza and light pastas.

