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## CHANUDET LA MADONE

Guillaume Chanudet is a 5th generation farmer, working this beautiful, steep and challenging parcel at some of the highest altitudes in Fleurie organically, forgoing the use of synthetics. His resulting wines are powerful, with depth and concentration.

VINTAGE: 2018

**REGION: Fleurie, Beaujolais, France** 

GRAPES: Gamay YEAST: Indigenous

MACERATION: 18 day semi-carbonic

**FERMENTATION TANK: Concrete** 

**AGED IN: Concrete** 

**CLARIFICATION/FILTRATION: Unfiltered/** 

unfined

**FARMING: Organic** 

**ALCOHOL CONTENT: 13%** 

**ADDED SO2: None** 

SOIL: Pink granite, clay

**VINE AGE: 80 years** 

VOLUME: 750mL

