



MAISON PASSOT



CHIROUBLES 2014

MAISON PASSOT || Maison Passot is a small 11 hectare family property spread over 4 crus in Beaujolais. Owners Dominique, Rémy and Simon continue the family tradition, going back generations. The family tends 21 plots - half of which are in Chiroubles, one quarter in Morgon, and smaller holdings in Fleurie and Régnié - in addition to some Viognier vines. All farming follows strict tenets of *la lutte raisonnée* for a more “natural” wine, surrounded by signs of life and rich biodiversity.

BEAUJOLAIS || Located north of Lyon in eastern France, Beaujolais overlaps Burgundy in the north and Rhône in the south. The picturesque Beaujolais vineyards run along the Saône River where the Crus form a meandering path on the granite terrain. From south to north, Brouilly is followed by Côte de Brouilly, Régnié, Morgon, Chiroubles, Fleurie, Moulin-à-Vent, Chénas, Juliéna and Saint-Amour.



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BLEND | 100% Gamay

VINEYARDS | Chiroubles is considered “the most Beaujolais of the Crus” with its thin sandy, degraded granite soils (known locally as *gore*) that produce very delicate wines. Passot’s plots are 50 year old vines on slopes oriented to the southeast at 300-400 meters (the highest altitude in Beaujolais).

WINEMAKING | Hand harvested grapes that undergo primary and malolactic fermentation in stainless steel and cement vats.

ALCOHOL | 12.7%

PRESS | 90 VIN

”Light vivid red. Mineral-accented red fruit and floral pastille aromas show very good clarity and lift. Juicy and precise, offering zesty strawberry and bitter cherry flavors and a hint of blood orange. Turns sweeter with air and finishes long and sappy, with soft tannins sneaking in late and adding gentle closing grip.” - Josh Raynolds