

2023 Domaine De La Madone Beaujolais-Villages Le Perréon

Our Roots

Since the 16th century, our ancestors have been growing grapes in the village of Le Perréon.

The oldest house in our village (16th century) was built by the Perréon family (our mother's family name is Perréon). Our parents are now living in that building.

Located in the heart of Le Perreon, the "cru that is not a cru," lies Domaine de la Madone. Run by Bruno and Olivier Bererd, the domaine spans 28 hectares along the high-altitude pink granite slopes, some resting up to 610 meters high. A majority of the vineyards are planted with old vines, up to 100 years old, with many of the parcels requiring hand labor due to the nature of the slopes. The vineyards are farmed sustainably, but four hectares are farmed organically to make up the Beaujolais Villages Bio cuvée. The domaine also farms a few hectares of Chardonnay vines planted on the north-facing, clay-dominant slopes of "Les Plasses." In the cellar, the grapes are vinified with varying percentages of whole clusters and are aged for 10-18 months in a combination of vats, concrete tanks and barrels. These wines are an homage to the time-honored traditions of Beaujolais, while simultaneously incorporating innovative practices and embracing new perspectives.



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Retail Price: \$19.95
(Price subject to change without notice)
Product # 981175
Release Date: Jan 18, 2025

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Variety: Gamay

Vintage: 2023

Vine Age: The average age of our vines is 40 years, though some of them existed already more than a century ago.

Soil: Granite (95%) and schist

Winemakers: Jean Bérerd & Fils

Alcohol: 13%

Sweetness Description: XD - Extra Dry

Vineyard Exposure: 90% south, 10 % North

Drinking temperature: between 16 and 18 °C.

Main Features:

2023 is a very good vintage: the weather was very dry and sunny during the last 30 days before harvesting.

We had to remove many shoots and wait longer before harvest to produce better grapes with riper tannins and more fruit and complexity potential.

The main cuvee of the estate is a blend of 8 different tanks. For 40 years, our parents have produced their own style: more power and body than the average Beaujolais wines.

Our winemaking references are more Burgundian than Beaujolais, but we take care to produce wines with a lot of fruit flavours, juicy, easy to drink. To produce fruity and opulent wines, we pick very ripe berries, just before over maturation.

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ACCOLADES:

Wine Align- David Lawrason: 90 points

“This very reliable producer makes quite succulent, delicious gamay. The nose blooms with red rose, strawberry/cherry jam and subtle pepper. It is light to medium bodied, nicely fleshy and smooth with just enough acidity, some alcohol warmth and very light tannin. The length is very good to excellent. Very approachable and appealing, if not the most highly structured.” Tasted January 2025.

Wine Align -Sara d’Amato: 89 points

“A juicy, youthful and aromatic Beaujolais Village brimming with violet and liquorice tinged with a dash of black pepper. Features very good concentration of flavour and freshness. Perfectly ripe with a pleasant bramble that permeates the finish of notable length. Cleanly crafted and an excellent example of the region’s charm -- simple, solid, and full of character.” Tasted January 2025.