

2016 Dom. 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.

A Family Estate

The last member of a large dynasty named **Perréon** (same name as the village), Marie Odette (our mother) married Jean Marie Bererd (our father). Jean Marie is a son and grand son of vintners also from Le Perréon.

At the end of the eighties, their 3 sons (Bruno, Olivier and Frederic) started to work with their parents. They now share all the work and the responsibilities of viticulture, wine making and wine marketing.

Our winemaking references are more in Burgundy than in Beaujolais.



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Retail Price: \$16.95
(Price subject to change without notice)
Product # 981175
Release Date: 9 June, 2018

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Variety: Gamay

Vintage: 2016

Region: Beaujolais

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

Tasting Notes: Ruby dark colour. Nose of cherry and black berries aromas, a lot of complexity, after a few months some spicy aromas will develop. Round and rich palate, very soft tannins, a lot of fruit on the finish.

This wine has a typical aspect from Beaujolais during its first 2 years, its richness allows an ageing with improving Pinot flavors.

It's a pleasure drink to have with friends before dinner or to accompany white meat delicatessen and cheese.
Drinking temperature: between 16 and 18 °C.

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ACCOLADES:

2017 Decanter World Wine Awards :

Silver Medal

Tasting notes: 'Juicy, plummy fruit with a touch of liquorice and a nice supple palate with good depth and concentration. Light, grippy tannins on the finish.'

* La Madone was the only Silver medal award winner in the category of Beaujolais-Villages.

2016 - A Great Vintage:

The weather was dry and sunny during the last 40 days before harvest. Many shoots had to be removed and the harvest was later 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.