



Domaine Marion Pral

Region: Burgundy - Beaujolais

Information: Upon hearing the word Beaujolais, many think of the large celebration for wine that comes out the 3rd week of November, that year's vintage of Beaujolais Nouveau. But the region of Beaujolais, situated at the bottom of the Burgundy AOC, is more than just the nouveau. Some Beaujolais wines can be kept (gasp!) for up to 10 years!

A 50 acre Family organic estate for several generations, located in the heart of the "Pierres Dorees" country, 10 miles from Villefranche, capital of the Beaujolais The Domaine Pral vineyard is planted on granite soils with a South East exposition in the Beaujolais region.

Sustainable Farming
Winemaker: Pascal Chatelus

The Wines:



Gamay- Cuvée Terroir **100% Gamay**

A very fruit forward, soft, and exquisite wine. The grapes used to make this beautiful ruby colored wine, which smells of raspberries and blackberries, are gathered by hand. It is a truly well balanced wine, fruity and smooth, with just the right amount of tannins and a long finish in the mouth.

Southeast hillside vineyards on granite soils

Full stem fermented for 10 days and vinification in temperature controlled tank.
This wine is a perfect companion to poultry and white meats. Drink within two years.