



Domaine Manoir du Carra is a family estate which is run today by Frédéric and Damien, members of the fifth generation of the Sambardier family.

From 4 hectares in 1962, the surface of the estate has now grown to over 37 hectares from the best limestone clay plots from south Beaujolais to the Crus located in the northern part of the vineyard.

As we constantly feel concerned about our terroir and environment, we have now received the "High Environmental Value" certification which rewards environmentally-friendly practices.

## DESIGNATION

AOC Beaujolais

## GRAPE

100% Gamay

## TERROIR

Vines are located on the hills of the Beaujolais appellation, in the village of Denicé. The best plots are selected each year according to maturity.

## YIELD

Yield at the estate: 55 hL/hectare.

Maximum Authorized Yield by AOC Beaujolais: 60 hL/hectare.

## WINEMAKING AND AGEING

**Manual harvest** in small cases. **Selection of the best grapes** on a vibrating sorting table. Then filling of the press layer by layer. Selection of the best press juices during a long-lasting press.

**Racking** at a low temperature in order to keep the clearest possible colour.

**Fermentation at a very low temperature** to maintain the freshness of the fruit.

The wine is **estate bottled**.

## CHARACTERISTICS

Nice pale pink colour, subtle floral and small red fruits aromas. It is a light, authentic, pleasant wine to be drunk at any time.

Serve at a temperature of 15 - 16°C.

