

THE WONETASTERS

Cru du Beaujolais

15 Sept 2023

Presented by Stephen Chapman

While Beaujolais is often associated with informal summer drinking, there's a lot more to the wines than simple, warm-weather quaffing. The cru wines, produced in the top ten villages of the region, are seriously good with food, partnering with ease a wide variety of dishes.

All are made from the Gamay grape; We will see how each village or cru has its individual style. So we will approach the wines in an order of increasing body and complexity. Starting with the simplest through to powerful and full bodied wines.

1	Saint-Amour Côte de Besset	Dom Joseph Burrier	2019	14.00%	£18.00
2	Chénas Quartz	Piron-Lameloise	2019	14.00%	£15.50
3	Fleurie	Domaine Montangeron	2020	15.00%	£11.50
4	Juliéas Beauvernavay	Dom Joseph Burrier	2019	14.00%	£17.00
5	Morgon Côte du Py	Dom Dominique Piron	2018	13.50%	£16.50
6	Moulin-à-Vent	Piron-Lameloise	2019	14.00%	£15.50
7	Moulin-à-Vent	Château du Moulin-à-Vent	2018	13.00%	£17.00
8	Society's Exhibition Moulin-à-Vent		2020	14.50%	£11.25
9	Morgon Cotes du Py [In magnum]	Ch des Jacques	2018	14.00%	£50.00