



CHIROUBLES 2018

AOC CHIROUBLES

+121135 (GL)

BC Retail \$30.99

BCLS Wholesale \$23.41



90 pts Anthony Gismondi - October, 2022

"This Chiroubles is not your grandmother's Beaujolais. Deep in colour, it comes with a granitic-fired structure that [delivers] a raft of intense spicy black fruit all wrapped up in a juicy finish with soft tannins. This is a wine for food, and at this time of the year, turkey quickly comes to mind. West of Fleurie, Chiroubles is the highest appellation in Beaujolais. The wine style is all about fragrant aromas, fruit, and silky textures ... these wines are made better today and will easily hold five to seven years or more."

"Chiroubles is the highest elevation of Beaujolais' cru, giving fresh, light and floral wines. This sports a pretty nose of black raspberry and rose. It is linear and stony with flavours of tangy currants and a slight grip of tannins. Vibrant, energetic and fantastic value."
- [Michaela Morris, Quench Magazine Nov. 2022](#)

Adorned with a deep ruby red colour, the Chiroubles 2018 from Steeve Charvet features aromas of black fruit and spice, with round and juicy tannins. Excellent concentration of fruit and superbly balanced on the palate, with a long, fresh finish. Excellent value.

This fruity red pairs well with appetizers, grilled or roasted white and red meats, and is also excellent with poultry and game, as well as cheeses, pastas, rice, tomato sauces and steamed vegetables.

Steeve Charvet's vineyard of Chiroubles grows in sandy and granitic soil, on the village's steep side. **Chiroubles** is a hilly appellation to the west of Fleurie and is Beaujolais at its most attractive. Light and refreshing with silky fruit and great charm, **Chiroubles** is one of the least known of the 10 Crus and is in many ways the archetypal Beaujolais.

Technical Data

Gamay Noir 100%

Vinification: Grapes hand-picked and selected, fermentation with natural yeasts, 12-14 day maceration and aged 6 months in concrete vats.

Average age of vines: 40 years old

Ageing Potential: 3-5 years

Residual Sugar: < 5 g/l

Serving temperature: 13°C

13.5% alc./vol.

Case 12 x 750 ml



+121135

