

DOMAINE RUET

BEAUJOLAIS VILLAGES ROUGE

Story

A history of four generations, the Ruet Family estate has sat on the remarkable terrain of Voujon in Cercié-en-Beaujolais at the foot of Mont Brouilly since 1926. It covers superb south-facing slopes where you will find the shallow, granite and stony soils that characterize the Northern Beaujolais region. Katy & David took over in 2010 with the focus on parcelaire wines from their 20ha domain. Domaine Ruet holds fast to the tradition of semi-carbonic maceration, employs integrated vine growing techniques and has harvested their vineyards by hand since the start of the estate. The wines are grown, tasted and made by four hands, David's viticulture knowledge & Katy's touch of femininity.

Farming philosophy : HVE III, 3rd year Organic conversion

Vineyard Information

Grape varieties : 100% Gamay

Plot Size : 1.5ha (3.7 acres)

Average age of the vines : 50-60 years old

South facing

Elevation : 250m (820ft)

Soils: Granite & Sand

FARMING PRACTICES

- Training method : Gobelet
- Limited passing between rows to encourage continuous grass cover
- No herbicide or pesticides
- Organic treatments for mildew & fungus

Winemaking

- Hand picked /hand sorted grapes
- Whole cluster
- Cold storage : 50°F / 24-48H
- Fermentation : Temperature-controlled stainless steel tank / 10 days with immersed cap
- Maceration technique : Light pump-overs twice a day (reactivate the yeasts /slightly ventilate the wine)
- Pneumatic press
- Aging : 6 months in stainless & concrete tanks
- Fined : No
- Filtration : tangential
- SO2 Total : <70ppm
- Vegan : Yes

Tasting notes

This crisp, fruit-forward, juicy wine has expressive aromas and flavors dominated by red fruits, such as strawberry and red currant, mingled with floral notes of rose and peony. A nice weight in the mouth, a bright wine with smooth tannins.

