



The Odd Duck

WINE WEDNESDAY CLUB

Wednesday, April 28 – 5pm

Beaujolais, France

This famous *Appellation d'Origine Contrôlée* (AOC), located in the central eastern part of France and at the southern tip of the well-known Burgundian region, is praised mostly for its use of the varietal *Gamay Noir à Jus Blanc*. Thriving on the granite rich soils of Beaujolais, the Gamay grape is thin skinned and low in tannins, which yields light bodied red wines with bright red berries and simple spice on the palate. *Beaujolais Nouveau* is the lightest produced wines from the Gamay grape and are designed to be drunk slightly chilled and immediately upon release.

One style of fermenting wine that is popular in Beaujolais is **Carbonic Maceration**, which allows the vinification process to take place while the grapes are still whole. Carbon Dioxide left in a sealed container with the grapes permeates the skins, essentially fermenting the grapes from the inside out. The weight of the grapes on top crush the grapes below, which then continue to ferment as wine normally would.

Pierre Dupond <i>Les Capitans</i> Juliéas, Beaujolais, France 100% Gamay 2018 Bottle \$23 Half-Case \$124 (10% Discount)	Made from grapes picked from the high yielding plot of Les Capitans, located in the small commune of La Chapelle-de-Quinchay in the villages of Julienas, this bottle is a typical example of the Beaujolais flavour profile. Aromas of white pepper and undergrowth. Flavours of sour cherry and sun-kissed blackberry.
Les Freres Perroud <i>Amethyste</i> Brouilly, Beaujolais France 100% Gamay 2018 Bottle \$23 Half-Case \$124 (10% Discount)	100% Gamay from 80-year-old vines, planted on the southern slope of the Saburins hill in the village of Quincie. Named for an underground layer of amethyst crystal in the tiny vineyard where the grapes are grown. Aged for 12 months on the lees in Burgundian barrels. Aromas of mineral, woodland, & blackberry. Vanilla notes on a long finish.