

Beaujolais A.O.P.

Impérial Rosé



France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

OWNER Nicolas & Dominique Romy

ESTATE

Wine is a family tradition in Romy family. It all began in 1700 in the south of Burgundy, in the region known as PIERRES DORÉES. The estate's philosophy is to work in the most appropriate way, using sustainable/organic farming pratices to preserve the environment. Nicolas is typical of the new generation of winemakers who are making the region more dynamic. The estate encompasses 25 hectares of vines.

SOIL

The estate is located in the Pierres Dorées region with clay and limestone soil. The vines are over 50 years old.

VINIFICATION & AGEING

Direct pressing with a very short maceration (1 to 4 hours). The Gamay grape variety from the south of Beaujolais produces superb rosé wines.

TASTING NOTES

Pale pink with a wild strawberry nose. Well-structured in the mouth with a length that reveals its quality.

FOOD & WINE PAIRINGS

Sushi, sashimi and grilled fish.

VEGGIE: Salade Niçoise or aubergine with sweet and sour sauce, a pairing recommanded by Daniel Boulud, DBGB Kitchen & Bar in New York City.

ECOLOGICAL PRACTICES

"Terra Vitis" certification

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL 1 to 3 years

AWARDS

- Vintage 2017 2 Stars Guide Hachette des Vins 2019
- 2016 Vintage Gold Medal, Trophée de Lyon Beaujolais Nouveau Competition 2016
- 2015 Vintage Silver Medal, Grands Vins du Beaujolais Competition 2016



The Romy trilogy

Dominique and Nicolas Romy





KEY FEATURES · A pale rosé

• "Terra Vitis" certification

· A great alternative to Provence Rosé