

TERRE DOREES MARC DE BEAUJOLAIS

Vinification

Marc is a grape eau-de-vie produced by distilling grape marc. It is dehydrated by heating, and the resulting vapor is condensed. Each constitutive substance of the marc has a different boiling point making it possible to select the condensed matter using only its "heart", that is to say the components concentrating the aromas and the alcohol. Jean-Paul Brun's Marc de Beaujolais distillery is located in Charnay-en-Beaujolais, the same village as the estate. Thus, the marc is distilled immediately after pressing. The liquor is then aged in new oak barrels, giving its roundness and refinement.

Features

This particular winemaking process produces a fresh and lively marc of great complexity.



Producer

Jean-Paul Brun

Category

Aperitif

Dessert

Country / Region

France, Beaujolais

Size

750 ml

Available in these provinces

- Alberta