

# Pierre-Marie Chermette

## Beaujolais Origine 2025



RED STILL WINE



FRANCE



BEAUJOLAIS



SUITABLE FOR  
VEGETARIANS

SIZE	75cl
VINTAGE	2025
ABV	13%
GRAPE VARIETIES	Gamay (100%)
CLOSURE	Synthetic Cork
SKU CODE	25616125
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Beaujolais
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Synthetic Cork
RESIDUAL SUGAR	0g/l
SKU	25616125

### TASTING NOTE

Youthfully light cherry in colour, offering red stone fruit on the nose.

### VINEYARD

Famille Chermette, a familial winery nestled in the picturesque Pierres Dorées region of Southern Beaujolais, is helmed by Jean-Etienne Chermette, with support from Martine and Pierre-Marie Chermette. Together, they craft a diverse range of red, rosé, and white Beaujolais wines. Renowned for their commitment to quality, the estate predominantly harvests grapes from old vines, including those used for Beaujolais Nouveaux.

### VITICULTURE

Old vines between 60 to 90 years. Dark, granitic soil. Sustainable agriculture with HVE3 certification. Cordon de Royat and Guyot pruning. Manual harvest at 45 hL/Ha.

### VINIFICATION

Traditional Beaujolais vinification with whole bunch: half-carbonic maceration, 6 days of maceration in concrete tank with indigenous yeasts. 4 to 6 months in stainless steel tank.