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HAWKSHEAD WINES

BEAUJOLAIS 2009

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The unique character of Beaujolais is due to the particular combination of the Gamay grape, the sandy clay over granite soils and the local climate. Gamay is largely undistinguished virtually everywhere it is planted except in the rolling hills of this area of eastern France. Part of the secret is the way in which these unique flavours are captured by carbonic maceration. Whole bunches of grapes go into the vat uncrushed and fermentation begins inside the grape. After just three or four days the grapes are pressed, separated from the skins and the fermentation finished in a vat, rather like a white wine. This all helps to accentuate the wine's characteristic smell and flavour whilst minimising tannins and acid. The result is a wine described by Jancis Robinson as 'uniquely fresh, vivid, fruity, light but infinitely swallowable'.

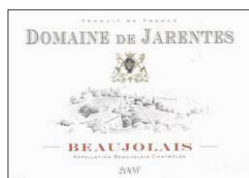


Historically the image of Beaujolais has been tied to that of Beaujolais Nouveau. That market has virtually disappeared and today the major sellers are premium quality wines, especially from the 10 Beaujolais Cru. These wines are very different from those of even a dozen years ago. There is structure, concentration and the balance for medium term ageing, whilst retaining the characteristic rich, fruit-driven flavours. Modern Beaujolais is a wine of choice for many of our customers but for those who have not tried it for a while we certainly recommend revisiting the region – and you will not do much better than the wines of the fabulous 2009 vintage.

2009 was as near perfect as it is possible to find and though there is always a lot of hyperbole surrounding vintages in France, we can honestly say that if there was a time to discover the magic of authentic Beaujolais then this is it. Therefore it is with great pleasure we present these four impressive wines from the 2009 vintage. You can make your own selection and take free delivery or save even more with our Beaujolais Sampler Case.

Domaine de JARENTES Beaujolais 2009

BEAUJOLAIS AC 12%



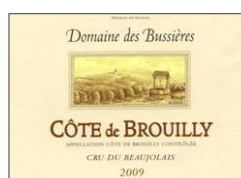
Chateau de LACARELLE Beaujolais Villages 2009

BEAUJOLAIS VILLAGES AC 12.5%



Domaine des BUSSIÈRES Cotes du Brouilly 2009

BEAUJOLAIS CRU 13%



Jean-Marc AUJOUX Fleurie 'Belle Grace' 2009

BEAUJOLAIS CRU 13%



The Subrin family have been making Gamay wines in the village of Morancé for generations. The 12ha domaine is situated in the southern part of Beaujolais, 10km south of the regional centre Villefranche sur Saône. Production is small, only 6,000 cases each year, and is reassuringly traditional. Hand-harvesting and whole grape carbonic maceration produce a wine that is vibrant, silky and generously flavoured yet relatively low in alcohol. This makes it extremely versatile, perfect on its own or with a range of foods.

Intense aromas of plum, cassis, mocha and spice. Juicy, vibrant summer fruit flavours, notably red cherry and blackberry with a touch of wild strawberry. The simple yet generous flavours and good balance make this much better Beaujolais than you might expect from this appellation.

At Peak Now - 2012

FR3499R £7.99

Chateau Lacarelle is owned by Comte Louis Durieu de Lacarelle and is one of the oldest in the region. Over the years the Comte has increased his vineyard holdings and now has one of Beaujolais' largest privately owned estates, on the slopes above Arbussonnas near Brouilly. The aspect and the ancient crystalline soils make this probably the best Beaujolais area not yet granted 'Cru' status. The Beaujolais-Villages appellation is generally a step up from generic Beaujolais but the quality at this over-achieving estate is really on a par with that of its 'Cru' neighbour, Brouilly, especially in 2009.

'Strawberry and cherry aromas with spicy hints. Vibrant youthful flavours with just a touch of tannin under damson and ripe cherry flavours. Good intensity, texture and lovely, long aromatic finish. This is really impressive.

At Peak Now - 2012

FR1359R £8.25

The vineyards of the Cote de Brouilly range across the steep, exposed slopes of Mount Brouilly. Though more of a hill, as you can see from the picture at the top of the page, it is in fact the remains of an ancient volcano. The elevated aspect and quartzite soils produce wines that are distinct from the rest of Brouilly and this has been recognised by its own appellation. Domaine des Bussieres is owned by Colette Deverchere and she has just 8 hectares of vineyards, including some old Gamay vines. These give the wine intensity allied to the Cote's characteristic perfume and minerality.

Perfumed cherry and plum aromas with hints of iris. Good purity on the palate with red berry fruits, fresh acidity and a long, aromatic finish. Still rather youthful at present, this is a wine that will improve with cellaring.

At Peak Now - 2014

FR1429R £9.99

Jean-Marc Aujoux is a negociant operation based at La Chapelle de Guinchay about 3 miles north-east of the village of Fleurie. In Britain this appellation is the most popular of the Beaujolais Cru, much more than in France where they prefer a more restrained, age-worthy wine. Winemaker Jean-Marc Darbon makes 'Belle Grace' in very much the former style with a small proportion aged in French oak barrels to round out the flavours and enhance the velvety texture. What is notable is that this additional care has not resulted in excessive pricing. Instead the wine is simply delicious and good value!

Delicate spicy cherry aromas with hints of violets. Full, rich and velvety in the mouth with rounded cassis and red berry fruit flavours enhanced by creamy vanilla oak. Good freshness and lingering aromatic finish.

At Peak Now - 2013

FR1489R £10.99

save
up to
12%

The 12 bottle Sampler Case is **£99.91** including Free Delivery

It contains 4 bottles each of the Beaujolais and Villages wines and 2 each of the Cote du Brouilly and Fleurie – a saving of up to **£14**

Alternatively, select your own 12 bottle case and get Free Delivery

BEAUJOLAIS 2009 SAMPLER CASE

Delivered Price	£113.91
OFFER PRICE	£99.91
Case Code	FRC032R