



ANITA & ANDRÉ KUHNEL

CHÉNAS PRIX BACCHUS

THE ESTATE: Maison Kuhnél is a 12 ha vineyard planted within the areas of Beaujolais Villages, Moulin-à-Vent, Chénas, and Morgon. The last 3 are among the finest of the 10 Crus of Beaujolais. The Kuhnels, Anita & André, are devoted to managing every facet of their operation. They personally tend to their vines, from pruning to harvesting them. They are strict adherents to traditional winemaking techniques and standards. In fact, they continue to use the original wooden press that André's parents first used back in 1943.

LOCATION: Granite soils, which are poor and rocky, provide good structure to the wine. Exposure is southeast, which gives the vines access to good sunshine. The location of the vineyard is mid-altitude (200-400 m)

THE VINES: A single variety, Gamay noir à jus blanc, which is a native to Beaujolais. The vines are planted densely to obtain a large number of small grapes that are rich in flavor and give body to the wine. Maison Kuhnél practices sustainable agriculture by limiting treatments of the vines to their absolute minimum, respecting the environment, green harvests in July to obtain the best yields, and regular pruning to limit the risk of disease.

VINIFICATION: Sorting takes place on the vine in whole bunches and before vatting of the grapes, a practice specific to Beaujolais. The grapes are gently crushed with an ancient wood press, then heating of the must occurs, followed by alcoholic fermentation at 19°C which lasts between 7-10 days, depending on the vintage.

TASTING NOTES: Deep violet color. Aromas of ripened dark fruit and intense peppery notes. The texture envelops the palate with its generosity, richness, and supple tannins, and the finish is round and sublime.

AGING POTENTIAL: 7 years

SERVING TEMPERATURE: 15°C

FOOD PAIRINGS: Rib-eye, goat cheese



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Chénas
APPELLATION CHÉNAS CONTRÔLÉE

