



HARVEST REPORT 2006, No. 4
Quincié en Beaujolais, November 7th, 2006

The third Thursday in November is drawing near and everyone is impatiently waiting to taste their first glass of Beaujolais Nouveau with their friends. Here, in preview, are our tasting notes.

A successful harvest.

The harvest drew to a close at the end of September with mild temperatures in the later ripening zones.

The weather conditions were particularly in our favor: not a single drop of rain and constant, cool temperatures.

Hand-harvesting took place over a period of three weeks and left us with an extremely broad sample of ripe grapes.

Pleasing and aromatic wines

Even at our first tasting, we found the wines particularly aromatic.

The range of aromas is broad : among the most frequently detected are blackberry, wild blueberry, blackcurrant, wild strawberry, redcurrant as well as a few floral aromas such as lilac, iris and violet, and also fennel and cinnamon, adding a touch of spice.

The wine is a bright red colour with very typical ruby tinges and hints of deep purple.

A rounded and pleasant mouth

These wines are irresistible !

They are well-rounded, with a rich mouth but not aggressive. They are instantly gratifying with bright red berry flavors on the palate.

They have a good length and a deep structure, without being overpowering.

They are truly «thirst-quenching wines» to be tasted with friends,

Technical processes to enhance quality

This year, more so than any previous year, we have mixed the different processes of vinification.

These include

- semi-carbonic maceration of entire harvests, in order to extract the maximum aroma and yet conserve the natural elegance of the Gamay ;
- thermovinification, in order to extract the colour and suppleness ; and
- de-stemming with long maceration, in order to give some character and intensity.

Our most delicate work was to associate these 3 technical styles in order to select the most typical cuvées.

The charming Macon Villages nouveaux

Our primeur Chardonnay wines from the area around Viré are among the best for an end-of-the-year aperitif, with their pear, lychee, grapefruit, and exotic fruit aromas.

The biggest celebration of wine in the World

On Thursday November 16th, more than 120 countries throughout the World will be celebrating the arrival of the Beaujolais Nouveau, thereby paying tribute to the winegrowers who produced this wine and the hundreds of millions of consumers who are able to appreciate it.

Have a good wine tasting, Share with family and friends. . Enjoy these happy moments...

Philippe Bardet Mommessin