

So you think you know Beaujolais Nouveau



Dave & Emily Margulis
December 2011

As we have mentioned in past articles the wines of France are named for the Region they are from. For example Burgundy wines come from Burgundy. Beaujolais wines come from Beaujolais. Beaujolais Nouveau is a wine from as you have already guessed, the Beaujolais region of France. This fruity red wine is always released on the third Thursday of November. The Beaujolais region is about 34 miles long, and about 8 miles wide. There are about 4,000 growers, growing and harvesting in this area. The region of Beaujolais is north of the city of Lyon. Which is Frances third largest city. About a third of the grapes grown in the region are used to make Beaujolais Nouveau wine. All of the grapes in the Beaujolais region must be hand picked. In the region of Champagne all grapes must be hand picked as well. The only grape permitted Beaujolais Nouveau is the Gamay, also known as the Gamay noir Jus Blanc. Please don't confuse the California Gamay Beaujolais with the Beaujolais Nouveau of France. One sip and you will know the difference. Beaujolais Nouveau is made by the wine making process known as "Carbonic Maceration". In this method of fermentation, the whole grapes are fermented prior to crushing. In the standard method the grapes are crushed and the juice is fermented. By not crushing the grapes the wine takes on a more fruity flavor, with less tannins. Because of the lower tannin in the wine, Beaujolais Nouveau is meant to be drunk young. This means, don't store it in your wine cellar for years. Finish it before the next harvest. Because of its fruitiness, Beaujolais Nouveau should be served at about 55 degrees. Most red wines should be served between 55 and 65 degrees Fahrenheit. However, this wine is best at the 55 degree mark.

This wine pairs well with most foods served during the Holiday Season. The range can be from Vegetarian dishes, Salmon or tuna or other fish dishes, Poultry, and red meats. So, when in doubt of what to serve or bring to a Hostess, bring an interesting wine, Beaujolais Nouveau.

Cheers!

Dave and Emily
Personal Wine Consultants
The Traveling Vineyard
www.myttv.com/8623
liwinetastingbydave@yahoo.com
631-889-0308