

CÉLINE ET NICOLAS HIRSCH

Year Founded: 2011

Region: Burgundy, France

**Owner/Winemaker:
Céline & Nicolas Hirsch**

Known For: Passionate about Gamay and the richness of the region's terroirs.

- Organic, Sustainable, Vegan -

Born in Alsace, Céline and Nicolas quickly fell in love with wine and with each other. They headed South to the Beaujolais region, where they also fell for the gnarly old Gamay vines of an estate in Chénas. They now farm 4 hectares (9.88 acres) of old-vine, densely planted Gamay growing on steep granitic, sandy soils in the towns of Chénas, Juliénas, and Moulin à Vent. The age of the vines varies from 35 to 90 years, all extremely densely planted (12000 plants/hectare) on very steep slopes. The soils here are granitic sand, sometimes up to 3 meters deep. While they're not certified Organic or Biodynamic, they use many of the similar

methods to treat the vines, being careful not to use too many chemicals. At harvest, everything is hand-picked to focus on quality, and the wines undergo fermentation via wild yeasts in cement tanks. Some cuvees see oak, but the key here is transparency of terroir. At bottling, there's only a light filtering, and no fining. Needless to say, these are gorgeous and easy drinking yet serious wines, meant to be enjoyed on their own or with food year-round.



2021 Beaujolais Villages

12/.750L



100% Gamay. This lovely Beaujolais Villages is from grapes aged between 35 and 60 years of age on granite soils in the communes of Chénas and Julienas. Hand-harvested, the grapes are not destemmed, fermented with wild yeasts in cement tanks, undergo semi-carbonic maceration then allowed to sit in stainless steel for a few months. At bottling, the wine is unfinned and lightly filtered, with a drop of sulfur added for stability. The result is a bright, lively crunchy and juicy wine that is fun and easy to drink.