



DMS *David Milligan Selections*  
The Trusted Choice in Estate Wines



## Chateau de Pizay Beaujolais



*The Pizay Beaujolais is pale plus very dark garnet-purple. Very youthful nose, held back at first, with underlying crushed dark berries and flinty overtones. The taste is very clean and balanced and possesses an attractive texture. This medium-weight red has a relatively tender structure with fine acidity. A wine to consume young. – Roger Bohmrich*

Grape Varietal: Gamay  
Vine age: 50 years  
Region: Beaujolais  
Soils: granite, sand and silt

Manual grape-picking. The whole grapes are gathered in vats (no crushing, no destemming). Controlled temperature: 18-28° C. Cooling after pressing. Malolactic fermentation done after the end of the alcoholic fermentation.

Maturing in stainless steel tanks. Fining with egg-whites. Natural tartaric stabilizing thanks to the cold winter temperature.

The Chateau de Pizay is one of the oldest and most famous estates of the Beaujolais region. Since the Middle Ages the fine wines of the Château de Pizay have been appreciated by Beaujolais-lovers. The oldest records date to 1030, the keep was built in the 14th Century and the classic formal gardens were added in the 18th Century.

The Chateau is now a luxurious hotel, with a fine restaurant and visitors are able to visit the magnificent old cellars that have hosted many famous banquets. The Chateau and grounds are beautifully maintained including a sculpted hedge garden.



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