Est. 2019

Wine 101: Beaujolais

McGill Wine Society



Your Wine Society



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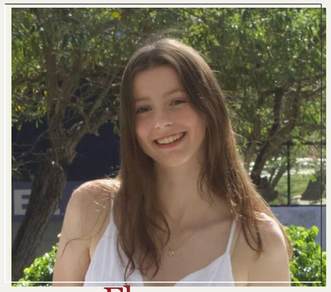
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Land Acknowledgement

The Wine Society and SSMU operates as part of McGill University, which is located on the unceded territories of Indigenous peoples, including the Haudenosaunee and Anishinaabe nations, which has long served as a site of meeting and exchange. The SSMU recognizes and respects these nations as the traditional custodians of the lands and waters on which it is located. It is the responsibility of settlers to work to understand and fight against the ways in which colonial violence manifests in all facets of life, including but not limited to, uplifting and amplifying Indigenous voices.

Beaujolais

- French wine region just south of Bourgogne (Burgundy)
- Appellation only produces red wine
- 3 Sub-Appellations – Beaujolais, Beaujolais Villages, Cru Beaujolais
- 10 Cru Beaujolais – Morgon, Fleurie, Chiroubles, Moulin-à-Vent, Régnié, Côte de Brouilly, Brouilly, Saint-Amour, Juliénas, and Chénas







Gamay

- Beaujolais' celebrity indigenous grape
- 98% of all vines in Beaujolais are Gamay
- Was banned in Bourgogne in 1395 by Duke Phillip the Bold for being; "evil and disloyal…having great and horrible harshness…compared to the elegance of Pinot Noir"
- Has the ability to produce highly fruity, easy drinking wines as well as wines with complexity and elegance to rival Burgundian Pinot Noir
- Notes: Red plum, red cherry, strawberry, banana, potting soil, violet flower



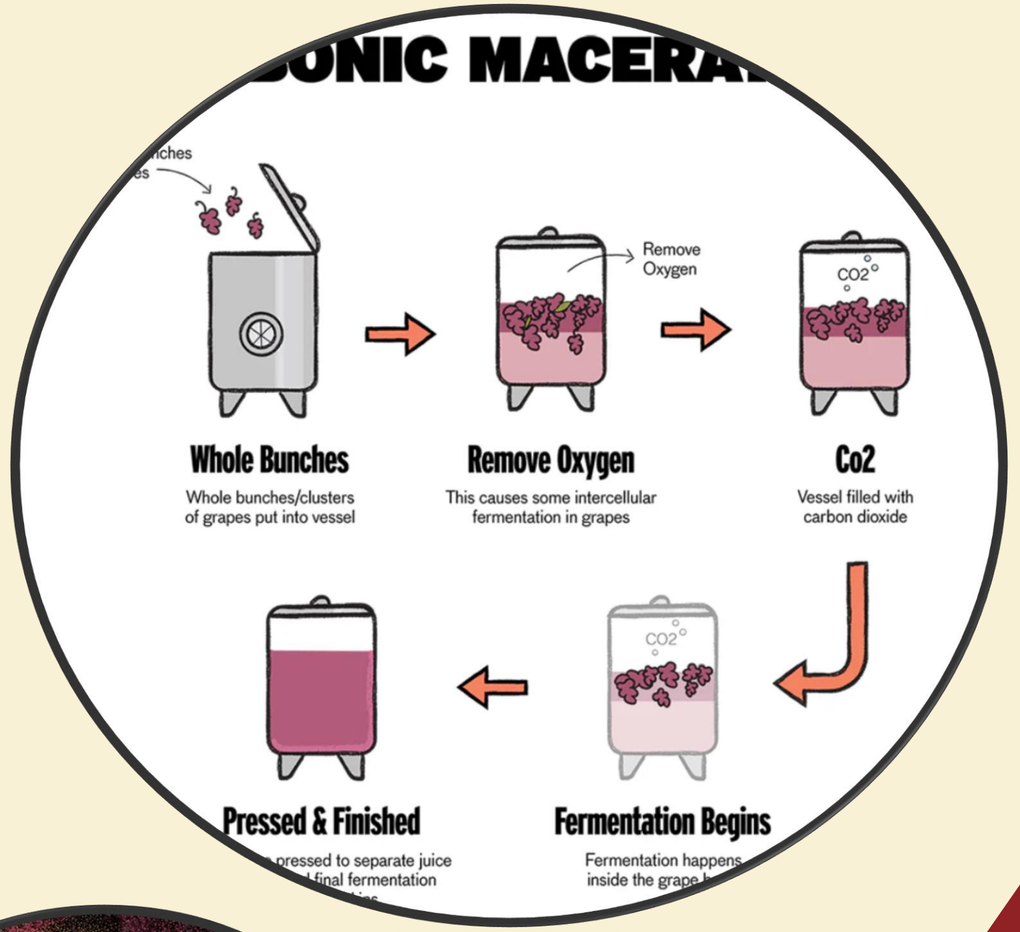






Carbonic Maceration

- Whole bunches of grapes are fermented in a steel tank pumped full of carbon dioxide gas
- Preserves the fruitiness of the grapes
- Creates a distinct banana and/or candy flavour that Beaujolais is known for
- Resulting wine has very little tannin







Tasting Tips

- Hold your glass by the stem as to not alter the temperature of your wine
- Cheers bowl-to-bowl to limit breakage
- Swirl your wine to open up more aromas for a better smelling/tasting experience
- After smelling your wine, take a big enough sip to cover your palate with the wine
- Swallow or spit your wine, think about what you tasted!
- Was it fruity? Spicy? Minerally? Talk about it!

1. 

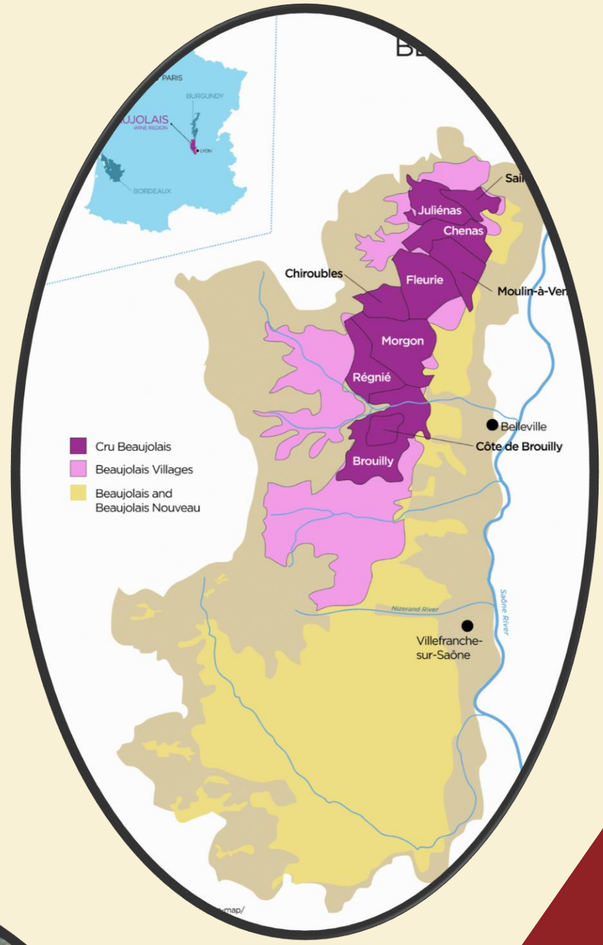
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Beaujolais Villages (AOC)

- Climate: Semi-continental (warm summer, cooler winter)
- Soil: Granite and schist
- Situated in between the Crus Beaujolais and Beaujolais AOC in terms of geography, price, and prestige
- Usually undergoes carbonic maceration







Wine No. 1 - Overview

: Karim Vionnet Beaujolais Villages

: Gamay

: 2023

: Beaujolais Villages

: France



Slido – Wine 1

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 1 - Specifics

: Price: 24,15$

: Sugar: 2,1 g/L

: Alcohol: 13%

: Saucisson, bruschetta, pork cutlets

: Raspberry, redcurrant, bubblegum, plum



https://www.saq.com/fr/13581318

Wine No. 1 - Vivino

What does this wine taste like?



Cherry, strawberry, cra...
193 mentions of red fruit notes

Earthy, leather, minera...
47 mentions of earthy notes

Jam, blackberry, bluebe...
38 mentions of black fruit notes

Oak, vanilla, tobacco
25 mentions of oaky notes

Pepper, fennel, cinnamo...
13 mentions of spices notes

Bubblegum, pineapple
8 mentions of tropical notes

Banana, cream, cheese
6 mentions of yeasty notes



Beaujolais – Then vs. Now

- Beaujolais used to be held in low esteem, association with Beaujolais Nouveau
- The Race For Beaujolais Nouveau (Third Thursday of November)
- Redefined itself as an excellent producer of Burgundy-Style wines using Gamay
- Drifting away from highly “green” crushable wine, drifting towards elegant expressions of Gamay



- The starting line for the official ‘Beaujolais Run’



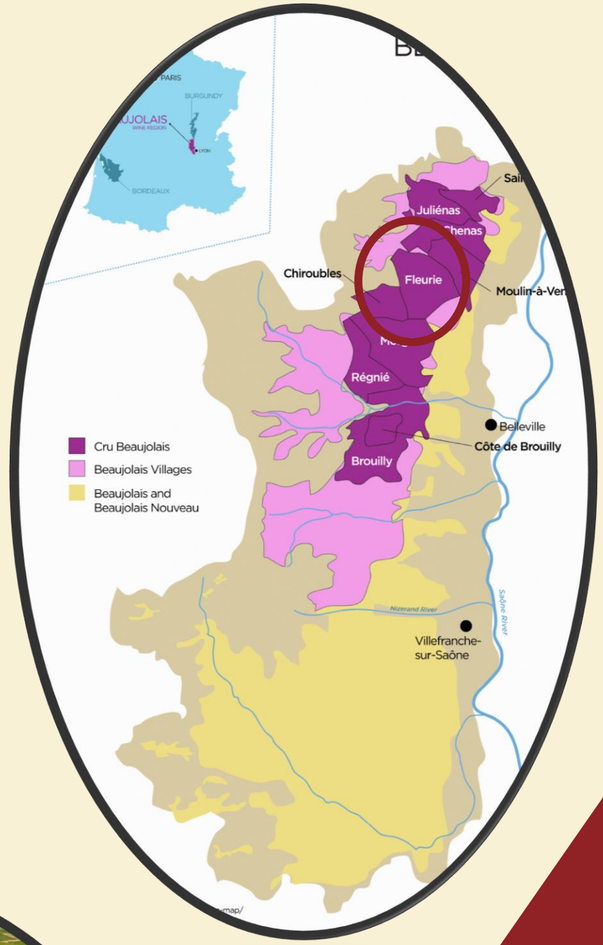


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Fleurie (AOC)

- Climate: Semi-continental
- Soil: Granite and sand
- The granite soils of Fleurie have a notable pink colour, and are quite nutrient-poor
- Vines grown at elevations around 460m
- Warm days and significantly cooler nights allow Fleurie to maintain a very pleasant high acidity







Wine No. 2 - Overview

: Jean-Paul Brun Terres Dorées Fleurie 2023

: Gamay

: 2023

: Fleurie (Cru Beaujolais)

: France



Slido – Wine 2

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 2 - Specifics

: Price: 26,60$

: Sugar: 2 g/L

: Alcohol: 13,5%

: Panzanella, tortellini in rosé sauce

: Raspberry, blackberry, liquorice, banana



https://www.saq.com/fr/12184353

Wine No. 2 - Vivino

What does this wine taste like?

Light	Bold
Smooth	Tannic
Dry	Sweet
Soft	Acidic

Raspberry, strawberry, ...
212 mentions of red fruit notes

Earthy, leather, minera...
98 mentions of earthy notes

Black cherry, blackberr...
57 mentions of black fruit notes

Pepper, licorice, thyme
50 mentions of spices notes

Oak, vanilla, coffee
35 mentions of oaky notes

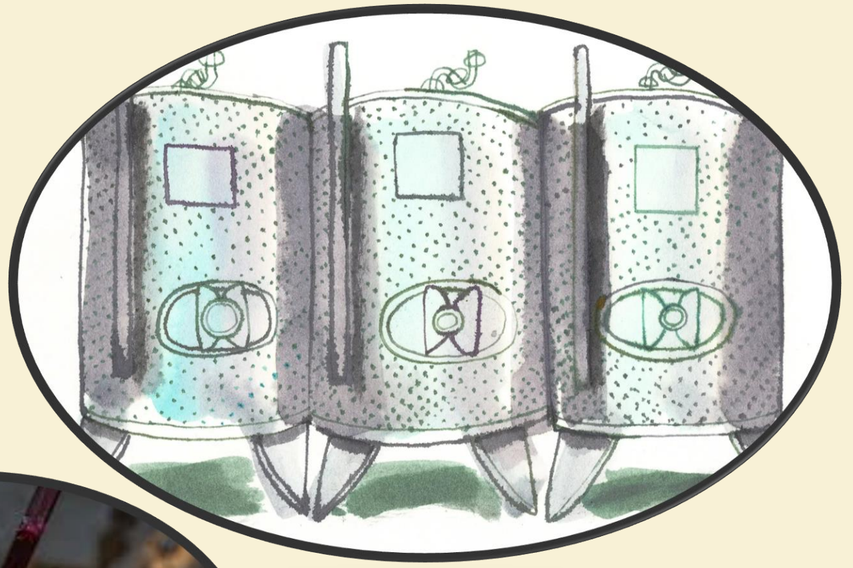
Violet, geranium, perfu...
12 mentions of floral notes

Cream, cheese, banana
11 mentions of yeasty notes



“Reductive” vs “Reduction”

- “Reductive” denotes a winemaking style in which exposure to oxygen is highly limited, thus preserving bright, fruity aromas and flavours
- “Reduction” denotes a fault in the wine, because of residual sulfur from improper reductive winemaking; telltale signs include the smell of garlic or eggs.
- SOMELLIER TOP TIP: If a bottle tastes like it has reduction, ask the sommelier to decant it. Exposure to oxygen can fix reduction.



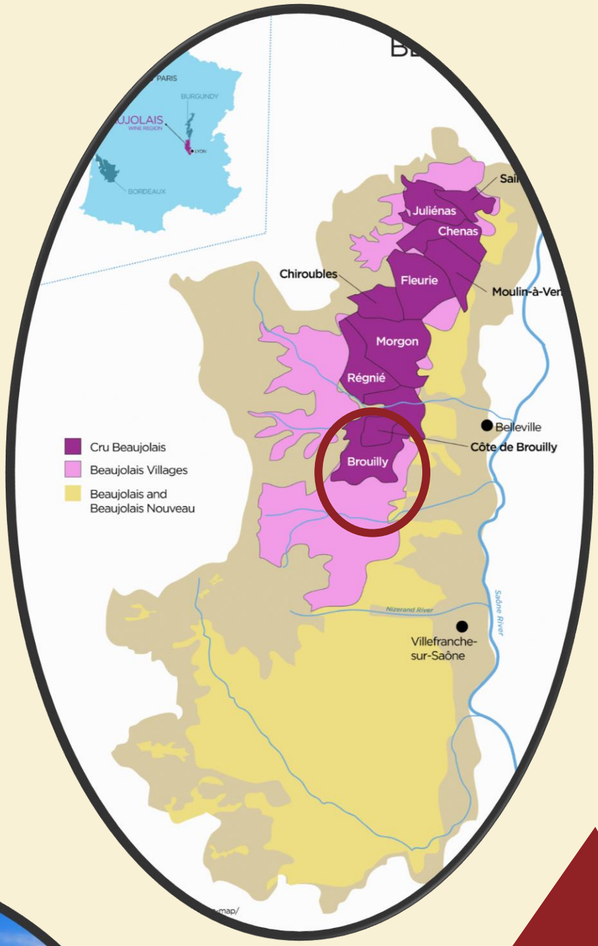




Brouilly (AOC)

- Climate: Semi-continental
- Soil: Diorite, clay, granite
- Southernmost Cru Beaujolais
- The “odd man out” in terms of terroir
- Situated around Mont Brouilly, a large hill
- Much milder winters, phenomenal sun exposure, “jammier wine”
- One of the fuller-bodied Crus Beaujolais







Wine No. 3 - Overview

: Georges Duboeuf Brouilly

: Gamay

: 2023

: Brouilly (Cru Beaujolais)

: France



Slido – Wine 3

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 3 - Specifics

: Price: 24,25$

: Sugar: 1,9 g/L

: Alcohol: 12,5%

: Roast chicken, grilled aubergine, coppa

: Candied red cherry, peony, raspberry



https://www.saq.com/fr/70540

Wine No. 3 - Vivino

What does this wine taste like?

Light	Bold
Smooth	Tannic
Dry	Sweet
Soft	Acidic

- **Raspberry, cherry, stra...**
  380 mentions of red fruit notes
- **Vanilla, oak, chocolate**
  94 mentions of oaky notes
- **Blackberry, plum, black...**
  76 mentions of black fruit notes
- **Earthy, minerals, mushr...**
  60 mentions of earthy notes
- **Pepper, cinnamon, thyme**
  36 mentions of spices notes
- **Cheese, banana, cream**
  28 mentions of yeasty notes
- **Violet, lavender, peony**
  28 mentions of floral notes

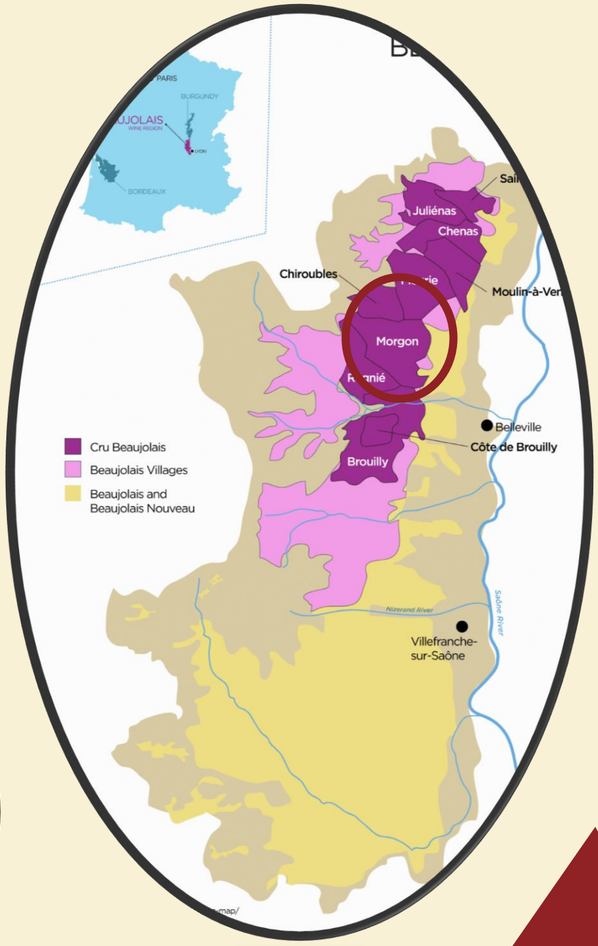


Morgon (AOC)

- Climate: Semi-continental
- Soil: Granite and schist
- The heaviest-bodied Cru Beaujolais
- Warmer, sunny hillsides perfect for growing Gamay
- Protected from winds by the Beaujolais Mountains









Wine No. 4 - Overview

: Vignerons de Bel Air Morgon le Py

: Gamay

: 2023

: Morgon (Cru Beaujolais)

: France



Slido – Wine 4 **Different Slido Link

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/dYeWg7HiC96RFDFtBg5ZQL #2521540

Wine No. 4 - Specifics

: Price: 25,45$

: Sugar: 2,7 g/L

: Alcohol: 13,5%

: Potato croquettes, apricot glazed ham

: Blueberry, raspberry, peony, banana



https://www.saq.com/fr/12693828

Wine No. 4 - Vivino

What does this wine taste like?

Light	Bold
Smooth	Tannic
Dry	Sweet
Soft	Acidic

Strawberry, cherry, ras...
29 mentions of red fruit notes

Earthy, leather, pottin...
16 mentions of earthy notes

White pepper, pepper, t...
9 mentions of spices notes

Blackberry, black cherr...
7 mentions of black fruit notes

Oak, coffee, cola
5 mentions of oaky notes

Cheese, banana, cream
4 mentions of yeasty notes

Violet, potpourri
4 mentions of floral notes



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Questions? Come see us!

- Looking for more Beaujolais recommendations?
  - Something fresh and fruity? Try Pierre-Marie Chermette Beaujolais ‘Les Griottes’ (22,60$)
  - Something elegant and complex? Try Bulliat-Collonge Moulin-à-Vent ‘Moulinette’ (27,10$)

Let us know what you think!



Join us at our upcoming events:

Nov. 19. GG Cup

Dec. 3. Tuscany 101

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Thank You!

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