

# Jean-François Coquard

France - Beaujolais - Chessy



## BEAUJOLAIS PIERRES DORÉES

100% Gamay

**Production area:** Beaujolais

**Terrain:** calcare con selce

**Harvest:** manual

**Vinification:** Fermentation with whole berries, partial carbonic maceration and temperature-controlled fermentation in stainless steel tanks

**Refinement:** in concrete tanks

**Color:** bright ruby red

**Fragrance:** delicate fruity aromas of raspberry, earthy notes

**Flavor:** Medium-bodied, dry, with fruity reminiscences of cherry and violet

**Alcoholic Grade:** 12,5% vol



**Ownership/Founders** Jean-François Coquard

**Start of Activity** 2016

**Vitiviniculture** Traditional

**Hectares** 6

**Bottles produced** 40.000

Born in Beaujolais, Jean-François Coquard represents the thirteenth generation of a family of winegrowers. He completed his Master's degree in Oenology at the prestigious University of Bourgogne and, after an harvest at the Hospices de Beaune, he moved to Oltrepò Pavese in Italy working for Tenuta Mazzolino. During the 15 years he managed the winemaking practices, thanks to his Burgundian approach, he created fine and elegant wines which perfectly exalted this terroir of Lombardy. In 2014 he moved back to Chessy, in southern Beaujolais, where he gave birth to the JFC Vins. From the first harvest his wines are distinguished by finesse and elegance and give him a place among the rising stars of the appellation.