

Le Cellier des Varennes is a small area in Saint Julien in Beaujolais land in France.

Mr Rebolle the landowner and Mr Franck Duvernay an authentic french winegrower, make each year a perfect traditional and authentic NEW BEAUJOLAIS red wine AOC.

These wines are bottled each year on our property.

There's quite an art in our production techniques : traditional, authentic and original like the taste of our wines.

We use less chemical products in the yard or on the grapes, and it takes 3 weeks to obtain the right alcoholic fermentation etc.

We deliver official french documents to certify our wines to our customers.

We have three kinds of red wines :

- Beaujolais Nouveau AOC (New Beaujolais) and
- Burgundy red wine "Coteaux Bourguignons" AOC Primeur to strong and tanin wine.
- Varenn'ice is a aperitif wine

Beaujolais Nouveau AOC

" The new Beaujolais" is a red light wine for lunch, for happy hours and for white meat and light food (not too spicy). A very pleasant wine for french people. It is slightly fruity. It tastes the ecosystem. You can keep it 1 year.

Beaujolais, the vineyards are young and the taste is strong and subtle.
The name of the grapes is « Gamay », a black grape with white juice.

All of these wines are AOC and the production is limited according to the french regulation.

So, you can have famous and rare french wines. Rare because the production is limited (and it will be written on the label).

For further information contact :

Marcel Rebolle

marcel.rebolle@orange.fr

Vins de France.

Product of France