

**Christophe Pacalet**  
(Cercié in the Crus of Beaujolais)



*With Christophe Pacalet in the village of Cercié in the outskirts of Morgon*

Christophe Pacalet symbolizes the past, present, and future of Beaujolais and its *Crus*. He is young and plugged into the great traditions of Beaujolais. Like the majority of our growers, he spends most of his time among his vines. Christophe talks passionately about the *Crus* of Beaujolais and ages all of his *Crus* in the great traditions of neutral Burgundy barrels. The press he uses is over a hundred-years old because it has the gentlest extraction, avoiding harsh tannins. There are so few *vignerons* remaining in the region, who go all this extra mile. It is not crowded along the extra mile.

Christophe loves cooking, He was a chef in a former life before he committed himself fully into the equally back-breaking hard work life of *vigneron*. It is difficult to say how much I am influenced by his love of food and wine. I find his wines to be so compellingly delicious with all types of dishes. I often have his wines with a simple roasted chicken on Sundays. Christophe Pacalet wines have the hallmarks of bright liveliness with refreshing acidity that keep pumping, begging for a second glass. Above all, his wines have that illusive description what the French call “drinkability”.

