

10 Crus North to South

Saint Amour – Borders the Maconnais to the North. Often light, fruity, floral wine that shows notes of violet and stone fruit. The bigger, spicier examples become more 'pinot'-like with about 5 years of aging.

Julienas - Named after Julius Caesar, these ancient Roman vineyard sites are planted on granite, volcanic and clay soils giving the wines power, structure and ageability. Usually red-fruited (strawberry), floral and spicy.

Chenas – Smallest and rarest of the Crus, the name Chénas refers to the ancient oak forests that once covered the hillsides. Both the Romans and the monks believed grapes were more important, so they cleared the land. Appropriately, the wines often have a woody quality.

Moulin-à-Vent – Takes its name from a local windmill that's now the symbol of the area. Big gun cru of the region with vines grown on decomposed pink granite and soft flaky quartz giving the wines a garnet color, good structure and complexity. Most tannic and full-bodied wines of the Cru. Plum-y in their youth, Pinot-y with age.

Fleurie – Vineyards are planted at a higher altitude on the steep slopes at the foot of La Madone. The wines are usually lighter in style (compared to northern neighbor) and highly aromatic with a 'feminine' quality. Floral and elegant with hints of exotic spices.

Chiroubles - For those who seek the lighter side of Beaujolais. Grown at the highest altitudes of the region (820-1480 feet). Sweet spices. When the cru was originally planted, the granite-centric soils were so hard they had to bore holes in the rock first.

Morgon - The second largest of the Crus, comprised of six 'climat', all with slightly different styles. Their unifying feature is the decomposed granite and schist soils called 'roches pourries' or 'rotted rocks'. Fleshy, "cherried" wines that develop into a more earthy wine reminiscent of Burgundy.

Régnié - Newest of the Crus. Wines from these hillside vineyards are aromatic and softer than neighboring Morgon.

Côte de Brouilly - vineyards planted on the volcanic slopes of Mount Brouilly, giving the wines a unique flavor and delicate minerality. Fresh, easy drinking and "grapey".

Brouilly – The largest and most southern (warmest) of all the Crus. Soil is unique: a blue/black volcanic rock called Diorite that is known as 'cornes vertes' or green horns. Wines tend to be exuberant and jammy.