

## Beaujolais – a useful alternative to burgundy

Those looking for better-value alternatives to red burgundy might well look south to Beaujolais. The grape may be different – Gamay rather than Pinot Noir – but the build is the same especially since more and more beaujolais is being made using traditional Burgundian techniques rather than the high-speed version of carbonic maceration that was so popular when Beaujolais Nouveau was at its peak in the 1980s.



(Our picture shows traditional *foudres* at [Ch Thivin](#) in the Côte de Brouilly, an admirably reliable producer of fine wine for drinking over a period of many years.)

Of the nine wines described below, the Ch de Pizay, Ch Thivin and Thibault Liger-Belair examples are all extremely Burgundian, have a great future ahead of them (particularly the last two), and are thoroughly recommended to those who appreciate the taste of red burgundy but not its current price level.

### Château Thivin, Les Sept Vignes 2016 Côte de Brouilly 17 points

“Nervy, suave on the nose and then utterly convincing as fruity cru beaujolais. Admirable combination of racy acidity and expressive, unforced fruit. This comes down the mountain at you. Long and ridiculously underpriced. Everything in its place. So vibrant. And you could drink this at more or less any stage of its life. **VGV**”

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