

"GAMAY" Côteaux Bourguignons



THE VINEYARD

Our GAMAY is produced in the town of Magny-lès-Villers in the place called "Les Mailles" and in the town of Villers-la-Faye in the place called "Sous le Mont".

Area : 0.23ha

Altitude : 230 m

Exposition : Sud

Soil : Dark brown, clay-loamy and deep soil

Grape variety : Gamay

Density : 10,000 vines / ha planted in low vines

Cultural method : Organic Culture

THE CELLAR

Harvested by hand and at maturity, the grapes are then sorted, 100% destemmed and put in vats. Pre-fermentation at 10°C. The vatting lasts between 15 and 20 days. After devatting, pressing and settling, the wine is placed in sandstone vats for malolactic fermentation before starting to age for about 12 months. A single racking and no filtration before bottling.

Elevage : 100% in stoneware vats

Production : 1000 bottles on average

Format : Waxed bottles (75cl) and waxed Magnums (150cl)

THE TASTING

Color : ColourIntense ruby

Aromatic : Charming nose, of great intensity with scents of fresh red fruits

Palate : Gourmet and light, with a lot of freshness

THE SERVICE

Service temperature : 15-16°C

Potential Guard : now with a lot of pleasure.

Food and wine pairing : As a starter, goes very well with parsley ham or pie. It can also be associated with cheeses such as Citeaux or as a dessert with fresh red fruits.