

## "GAMAY" Côteaux Bourguignons



### RUB\_VIGNOBLE

vignoble : 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".

superficie : 0.23ha

altitude : 230 m

exposition : Sud

sol : Dark brown, clay-loamy and deep soil

encepagement : Gamay

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

methode : Organic Culture

### RUB\_CAVE

cave : 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)

### RUB\_DEGUSTATION

robe : ColourIntense ruby

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

bouche : Gourmet and light, with a lot of freshness

### RUB\_SERVICE

temperature : 15-16°C

garde : now with a lot of pleasure.

accords : 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.