

## "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

enccagement : Gamay

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

methode : Uncertified organic viticulture

### RUB\_CAVE

cave : Harvested by hand at peak ripeness, the grapes are then sorted, 100% destemmed, and placed in vats. Pre-fermentation maceration takes place at 10°C. Maceration lasts between 15 and 20 days, with a preference for infusion. After racking, pressing, and two weeks of static settling, the wine is transferred to 5- to 7-year-old barrels for malolactic fermentation and to begin aging for 10 months, followed by 2 months of consolidation. A single racking and no filtration are performed before bottling. This is a wine for pure enjoyment, a departure from the meticulous aging process of the Domaine's other wines.

elevage : 228L barrels, 5 to 7 years old.

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.