

## BOURGOGNE GAMAY

Because Burgundy isn't just about Pinot Noir, we've carefully selected grapes from the Beaujolais Crus (Morgon) of the highest quality and vinified them using our Burgundian expertise to produce some truly stunning results!

The plots are farmed organically and benefit from a terroir of granite, clay, sand and sandy clay soils.

Vinification and ageing: 100% destemmed grapes. Maceration for 3 weeks. Gentle punching of the cap and alternating pumping over. Aged 18 months. No new barrels. Bottled according to the lunar calendar.

Tasting notes : This is a delicious, silky wine, supple and rich. The Gamay grape contributes fruity notes of fresh red fruit. On the palate, the structure is fine and crisp, with a lovely thirst-quenching finish.

Grape variety: 100% Gamay

Average production: 2700 bottles.

Optimum ageing potential: 1 to 5 years

Certified Organic Farming

