

COTEAUX BOURGUIGNONS GAMAY

Because Burgundy isn't necessarily all Pinot Noir, we've selected this parcel of Gamay which, on a typically Burgundian terroir, expresses its greed in a totally different way to Beaujolais. It's a Gamay that pinotes, but it's so delicious!

The parcel is an old vine, trained as a low vine. The terroir is clay-limestone, with a Hautes-Côtes typology: little soil and a bed of hard Jurassic limestone in the subsoil. On these poor terroirs, the soil is worked to limit competition.

Vinification and ageing: Grapes destemmed. Maceration for 3 weeks. Gentle punching of the cap and alternating pumping over. Aged for 15 months in 0% new barrels. Light filtration and bottling according to the lunar calendar.

Tasting notes : Delicious and silky, this wine is supple and rich. The Gamay grape gives it a fruity, fresh red fruit flavour. On the palate, the structure is fine and crisp, with a lovely thirst-quenching finish. Enjoy with poultry with porcini mushrooms, Bellota ham or beef rib steak with fleur de sel.

Grape variety: 100% Gamay

Average production: 1600 bottles.

Optimum ageing potential: 1 to 5 years

Certified Organic Farming

