

BOURGOGNE GAMAY 2021

Because Burgundy isn't just about Pinot Noir, we've carefully selected grapes of the finest quality from the Beaujolais Crus (Brouilly), and vinified them with our Burgundian expertise for a truly stunning result ! The plots are farmed organically and benefit from a terroir of granite, clay, sand and sandy clay soils.

Vinification and ageing: 100% de-stemmed grapes. Maceration for 3 weeks. Delicate punching down and alternating pumping over. Aged 18 months, of which 12 in old barrels. Light filtration and bottling according to the lunar calendar.

Tasting notes: Luscious and silky, this wine is supple and complex. The Gamay grape contributes fruitiness and fresh red berries. On the palate, the structure is fine and crisp, with a lovely thirst-quenching finish.

Grape variety: 100% Gamay

Average production: 2648 bottles.

Optimum aging: 1 to 5 years

Alcohol: 12% vol.

Total SO₂: <75mg/l (maximum permitted 100mg/l)

Acidity vol: <0.75g/l (maximum permitted 0.98g/l)

Certified Organic Agriculture

