



CUVÉE CLASSIC



*Eté Intense*

CÔTE DE BROUILLY 100% GAMAY



## VINEYARD

Grape variety: Gamay  
Age: more than 60 years

Soil: Granite and schists  
Training system: Gobelet

Our vines are trained in a sustainable way being attentive to the fauna and flora. Take care of the terroir is essential.

## WINE MAKING

Harvesting: Hand made with selecting in the plots.

Vatting: Semi-carbonic and traditional fermentation between 6 to 9 days with temperature control.

Ageing: 5 months in stainless steel tanks.

## TASTING

Color: Garnet red.

Nose: Redcurrant and delicate violet notes.

Mouth: Smooth tanins and mineral notes. Beautiful balance.

## SERVICE

16–18 C. To taste with a rob of beef and stuffed zucchinis. Must be tried with a « Fromage blanc » mousse and a violet marmelade.

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