



# BOURGOGNE GAMAY

## GRANDE **QV**



Vineyard Grape : Gamay Noir.  
Soil : schist with iron oxide and manganese.  
South east exposure  
Age : 49 years old

Wine-making Harvested by hand with selective picking.  
Semi-carbonic fermentation for 6 to 9 days.

Wine tasting Colour : deep ruby red  
Smell : flower and fruit aroma (cherry).  
Mouth : very fruity. A really smooth and charming wine

Best to be served at 16–18°C. Easy to married with lot of dishes : starters, white and red meats, cheese ...

To keep 2/3 years