



## VINEYARD

Grape variety: Gamay  
Age : more than 45 years

Soil: Granite  
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 around 10 days with temperature control.

Ageing: 5 months in stainless steel tanks.

## TASTING

Color: Dark purple red.

Nose: Red fruits and spices.

Mouth: Round and long, powerful with licorice and pepper aromas.

## SERVICE

16-18 C. To pair with a « pot au feu » ou just with spaghettis and mushrooms. Perfect with a soft cheese.

