



Grapes

100% Gamay

Region/Appellation

Bourgogne

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.49

Total Acidity

4.95 g/l

Drinking Window

2022 - 2026

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

28/03/2024

Bourgogne Gamay 2021

6x75cl

Winemaker Notes

This Gamay is a blend of various Crus, and shows dense, ripe tannins. The rich fruit aromas are enhanced by notes of sweet spices and floral hints.

Vineyard

The grapes used under this label must come exclusively from Beaujolais's Crus (Brouilly, Chénas, Chiroubles, Côte-de-Brouilly, Fleurie, Juliéna, Morgon, Moulin-à-Vent, Régnié and Saint-Amour) and we source them from our own and longterm partners in the region.

Winemaking

Grapes are picked by hand. After a careful selection process, a mixture of whole bunches and partially destemmed bunches are placed in tanks. Macerations take place in cement and stainless steel tanks over a period of 15-20 days. Depending on the nature of each vintage, maturation continues in tank for between 8 and 12 months. We prefer long, traditional vinifications, so that the grapes can fully express the character of their origins.

Food match

Grilled and Roasted Red Meats

Delicious with pâté, roasted vegetable tart or hard cheese.

