



Gamay Lucien et Baptiste

Viticulture

Appellation : Vin de France
Grapes varieties: Gamay
Type of soil: limestone clay scree
Organic farming certified by Ecocert
Biodynamic agriculture certified by Demeter
Vintage: 2015

Winemaking

Winemaking without inputs, indigenous yeasts
Aging in oak barrels for 6 months
Degrees: 13.5%
Container: 75cl

tasting

Serving temperature: 16 to 17 ° C
Food and wine pairing: Red meat, grill, cheese
Appearance: Tiled red
Nose: Red fruits, spices
Taste: Black cherry, spicy, smoky, oak

