



Viticulture

Appellations : Vin de France

Grape variety: Gamay

Type of soil: clay-limestone scree, glacial moraine

Ecocert certified organic farming

Biodynamic agriculture certified by Demeter

Vintage : 2022

Winemaking

Winemaking without inputs, indigenous yeasts

Aging in oak barrels for 10 months

Degrees: 13%

Capacity: 75cl

Total sulphite : undetectable



Tasting

Serving temperature: 16 to 17 ° C

Food and wine pairing: white meat, red meat, cheese

Appearance: ruby red

Nose: red fruits

Palate: fruity, raspberry, cherry



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