



Gamay « pur jus »

Viticulture

Appellations: Vin de France

Grape variety: Gamay

Type of soil: clay-limestone scree, glacial moraine

Ecocert certified organic farming

Biodynamic cultivation certified by Demeter

Vintage: 2019

Winemaking

Winemaking without inputs, indigenous yeasts

Aging in oak barrels for 6 months

Degrees: 13%

Capacity: 75cl

No sulfite added, unfiltered wine

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

