

Sumptuous,
Intense
and Fruity ...

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



COTEAUX DU GIENNOIS ROUGE

Le Gamay de Pépé



*Cuvée in tribute to our grandfather René,
a founding member of the Coteaux du Giennois appellation.*

*This cuvée is made from very old Gamay grapes
that he planted over 60 years ago.*

*A very deep colour, le Gamay de Pépé is a sumptuous wine
with an intense texture.*

*Excellent balance between fruit, acidity and a long finish.
A jewel to be discovered whole-heartedly amongst friends.*

Our Grape Varietals :

100% Gamay.

Our Terroir :

100% Clay-limestone.

Our Winemaking :

The alcoholic fermentation is performed in vats for 10 to 14 days at temperatures carefully kept between 26 and 32 °C.

Throughout this process, the must is pumped over twice daily so as to maximize the extraction of colour and tannins.

The wine is racked and then matured for 10 to 12 months in barrels.

Our Foodpairing :

Red meat: quarry, rosbief, beef Bourguignon.

Tasting :

10 - 12°C, keep between 3 and 5 years.

