



# LE GAMAY DE PÉPÉ

Coteaux du Giennois

*Sumptuous, Intense, Fruity*



## TERROIR

Clay-limestone.

## GRAPE VARIETALS

Gamay.

## WINEMAKING

Alcoholic fermentation takes place in tank (15-20 days). The must is assembled every day to extract the best of the colouring matter and tannins. The wine is then extracted and aged for 1 year in barrels.

## FOODPAIRING

With a nice cheese platter or with the Sunday roast chicken.

## TASTING

12-14°, storage time between 3 and 5 years. A small refreshment before tasting allows to exalt its aromas.

« Cuvée from old gamay, in tribute to our grandfather, René. Excellent balance between fruit, acidity and length in the mouth.