



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.