

FLEURIE LES ROCHES

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: Facing the the windmill that is eponymous of its appellation (Moulin à Vent); clay-sand soil; Northeast facing

Vine age: 60 years old

Tending: Goblet pruning, integrated, eco-friendly tending techniques for many years, Terra Vitis certified since the 2018 vintage; the prunings are minced then left in the vineyard

VINIFICATION

Hand-picking only

17-day semi-carbonic whole bunch maceration

MATURING

6 to 10-month concrete vat maturing before bottling.

TASTING

Eye: Deep garnet

Nose: complex, candied black hedgerow fruit and spice aromas, heightened by a floral touch

Palate: Powerful, noticeable silky tannins, a lovely mineral feel

SERVING

Serving temperature: 14°C/57°F

Cellaring: 10 years

Food and wine matches: Cool but not chilled with oysters, Provence leg of lamb or Saint-Marcellin cheese



Contact

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FLEURIE LA MADONE

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: At the foot of the chapel on the hill above Fleurie; shallow granitic soil; Southeast facing

Vine age: 5 to 60 years old

Tending: Goblet pruning, integrated, eco-friendly tending techniques for many years, Terra Vitis certified since the 2018 vintage; the prunings are minced then left in the vineyard

VINIFICATION

Hand-picking only

11-day semi-carbonic whole bunch maceration

MATURING

6 to 10-month concrete vat maturing
before bottling

TASTING

Eye: vibrant red

Nose: Floral aromas including iris, violet, peony and rose

Palate: Mineral with silky refined tannins

SERVING

Serving temperature: 13°C/55°F

Cellaring: 5 to 7 years

Food and wine matches: Cool but not chilled with oysters,
leg of lamb with baby vegetables, Bresse chicken



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RÉGNIE LES CHASTYS

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: Around the estate buildings; pink granite soil

Vine age: 5 to 60 years old

Tending: Goblet and Charmette pruning, integrated, eco-friendly tending techniques for many years, Terra Vitis certified since the 2018 vintage, mechanical weeding

VINIFICATION

Hand-picking only

11-day semi-carbonic whole bunch maceration

MATURING

6 to 10-month concrete vat maturing before bottling

TASTING

Eye: Crimson robe

Nose: Intense with hints of hedgerow fruit (black currant, blackberry)

Palate: Powerful attack with great structure, concentration, richness and elegance; fully fledged and seductive

SERVING

Serving temperature: 13°C/55°F

Cellaring: 5 to 7 years

Food and wine matches: Suited to all meal styles, enjoy it with friends



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RÉGNIÉ ÉQUATION

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: The grapes for this exceptional cuvée come from a plateau where the broken down granitic soil is deep; Southeast facing

Vine age: 70 years old

Culture: Goblet pruning, integrated, **eco-friendly** tending techniques for many years, Terra Vitis certified since the 2018 vintage; the prunings are minced then left in the vineyard.

VINIFICATION

Hand-picking only

25-day semi-carbonic whole bunch
maceration

MATURING

12-month oak barrel maturing - the oak comes from
forests in Central France - before bottling

TASTING

Eye: Deep and dark in hue

Nose: lovely, concentrated dark fruit with menthol
notes

Palate: round, powerful, deep

SERVING

Serving temperature: 17°C/63°F

Cellaring : 10 to 15 years

Wine and food matches: with dry-aged Angus beef rib
steak, ripened meat or haunch of wild boar



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ROSÉ BOUQUET D'EN VIE

Grape variety: Gamay Noir à Jus Blanc

Colour and type: Rosé - dry

Terroir: Granitic soil

Vine age: Young vines that are under 15 years old

Tending: Terra Vitis certification / integrated, eco-friendly, sustainable vinegrowing

VINIFICATION

Machine picking with de-stemming (only the berries are harvested)

Immediate pressing

3 to 4-week low-temperature fermentation to retain the fruitiness, aromas and flavours

TASTING

Eye: Very pale light pink in hue

Nose: White fleshed and tropical fruit aromas

Palate: Delightful, refreshing fruitiness

SERVING

Serving temperature: 5-6°C/41-43°F

Cellaring: enjoy now

Pairings: with friends, as an aperitif, with a BBQ



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