

SAINT-VÉРАН

Grape variety: Chardonnay

Colour: White

Terroir : Mâconnais; limestone-clay soil; southeast facing

Vine age: 40 years old

Tending: Integrated, eco-friendly approach, sodded bands between the rows of vines

VINIFICATION

Manual and mechanical picking
Low temperature racking and vinification,
Bottling on the estate, light filtration

MATURING

For a minimum of 6 months in
stainless steel vats

TASTING

Eye: Light robe

Nose: Scents of citrus with a mineral hint

Palate: An elegant, thoroughbred wine

SERVING

Serving temperature: 9-10°C/48-50°F

Wine and food matches: Ideal with fish and starters and
great as an aperitif



Contact

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237 Route de Douby, 69115 CHIROUBLES

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CHÉNAS

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Soil type: Sand and clay

Tending: Traditional

VINIFICATION

In whole bunches or de-stemmed, vatted using a conveyor to avoid damaging the grapes, very slow fermentation, temperature control with the cap held below the surface to extract the maximum possible fruit and tannins, long vatting going from 8 to 10 days.

MATURING

Light filtering before gentle bottling on the estate

TASTING

Eye: Ruby robe with garnet tints

Nose: Fruity notes

Palate: A fruity wine to be enjoyed young

SERVING

Serving temperature: 12-15°C/54-59°F

Cellaring: 2-5 years

Food and wine matches: Ideal with delicatessen meats and cold cuts, roast meat, game and cheeses



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