

MOULIN À VENT CUVÉE LAURETTE

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Soil type: Manganese, clay and silica-rich

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 10 to 13 days.

MATURING

Light filtering before gentle bottling on the estate

TASTING

EYE: Ruby robe with purple tints

Nose: Red berry fruit aromas alongside a bouquet of violets, cep mushrooms and forest floor

Palate: A generous, well-built wine that is both charming and elegant.

SERVING

Serving temperature: 15-18°C/59-64°F

Cellaring: Around 5 years

Food and wine matches: Ideal with roast meat, game and cheeses



Contact

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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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