



BEAUJOLAIS NATURE DES PIERRES DORÉES

Grape variety: Chardonnay a white grape with white juice

Colour: White

Terroir: Alluvium-clay soils, Fully south facing

Vine age: 15 to 25 years old

Tending: 8 500 vines per Ha, trained on stainless steel wires, 8 to 12 eye Guyot pruning. Integrated, eco-friendly approach, 60Hl per Ha average yield. Hand-picked.

VINIFICATION

Immediate pneumatic light pressing. Cold racking, 15 to 20-day low temperature alcoholic fermentation at around 16°C/61°F. Malolactic fermentation. Filtering over diatomaceous earth. Low sulphite content.

MATURING

Matured cold, in vats

TASTING

Eye: Pale gold robe with green glints

Nose: Blossom

Palate: Very fresh mouthfeel with citrus notes

SERVING

Serving temperature: 11°C/52°F

Food and wine matches: Goes well with shellfish, seafood, frogs' legs, fish or on its own, as an aperitif.



Contact

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BEAUJOLAIS NATURE DES PIERRES DORÉES

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: Alluvium-sand and alluvium-clay soils; south and southeast facing vineyards

Vine age: 25 to 35 years old

Tending: 8 600 vines per Ha, trained on stainless steel wires, 5 to 6 eyes per cane, Guyot pruning
Integrated, eco-friendly approach; average yield 50HL per Ha. Hand picking with strict sorting in the vineyards.

VINIFICATION

Whole bunch vatting
7 to 8-day semi-carbonic maceration under 24-26°
C/75-79°F temperature control, pneumatic pressing,
light filtering over diatomaceous earth.

MATURING

6-month vat maturing
Very low sulphite content

TASTING

Eye: Ruby with purple-blue tints

Nose: Expressive red fruit notes

Palate: The mouthfeel is fresh, clean, round and
harmonious with fruitiness backed up by tannins and
remains balanced throughout.

SERVING

Serving temperature: 15°C/59°F

Food and wine matches: Goes well with delicatessen
meats and cold cuts, red and white meat

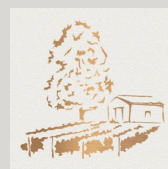


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BOURGOGNE LES CHÈRES

Grape variety: Chardonnay
a white grape with white juice

Colour: White

Terroir: *Climat* or named area called "Les Chères"; limestone-clay soil; fully south facing
Vine age: 7 to 30 years old
Tending: 7 000 vines per Ha, trained on stainless steel wires, 8 to 10 eye Guyot pruning. Integrated, eco-friendly approach, 60Hl per Ha yield. Hand-picked.

VINIFICATION

Maceration on the skins, pneumatic pressing.
Long, low-temperature alcoholic fermentation.
Full malolactic fermentation, assembly, filtering
over diatomaceous earth.

MATURING

Matured cold, in vats

TASTING

Eye: Green gold robe
Nose: Fresh butter, sweet almond, hazelnut and lime
Palate: A fluid, mineral, balanced and powerful
mouthfeel with notes of blossom and pear

SERVING

Serving temperature: 11°C/52°F

Food and wine matches: Poultry in cream, fish in sauce,
seafood or a platter of cheeses



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COTEAUX BOURGUIGNONS ROSÉ CLAIR

Grape Variety: Gamay Noir à Jus Blanc

Colour: Rosé

Terroir: Bourgogne/Burgundy appellation area; limestone-clay and alluvium-clay soil

Vine age: 30 years old

Tending: 6 600 vines per Ha, managed sodded bands between the rows, trained on stainless steel wires, 6 to 7 eyes per cane, Guyot pruning

Integrated, eco-friendly approach; average yield 45HL per Ha. Hand picking with strict sorting

VINIFICATION

Light maceration on the skins (1 night), light pressing that give the best of the primary aromas and flavours as well as a pale pink hue. Long, (15 to 20-day) alcoholic fermentation at low temperatures of around 16°C/61°F. Full malolactic fermentation, light filtering over diatomaceous earth.

MATURING

Matured cold, in vats

TASTING

Eye: Light pink

Notes: Notes of really fresh fruit

Palate: A harmonious and rounded mouthfeel with delightful fresh red berry fruit flavours

SERVING

Serving temperature: 10°C/50°F

Food and wine matches: Partners well with summer dishes, salads, grilled food, carpaccio, fish and makes a refreshing aperitif.

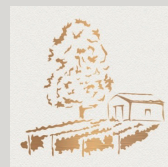


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COTEAUX BOURGUIGNONS NATHALIE

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: Limestone-clay soil; fully south facing slopes

Vine age: Over 20 years old

Tending: 6 600 vines per Ha, managed sodded bands between the rows, trained on stainless steel wires, 6 to 8 eyes per cane, Guyot pruning with a 2-eye spur
Integrated, eco-friendly approach; average yield 50HI per Ha

VINIFICATION

Machine harvest, destemmed then vatted. 9 to 10 day-maceration with strict temperature control at 26-28° C/79-82°F, pneumatic pressing. Light filtering over diatomaceous earth.

MATURING

4 months

TASTING

Eye: Bordeaux robe

Nose: Full and fruity cuvée

Palate: A jovial personality with supple, refined structure and no marked tannins

SERVING

Serving temperature: 14-15°C/57-59°F

Cellaring: 3 to 4 years

Food and wine matches: Goes well with grills, backed dishes and delicatessen meats

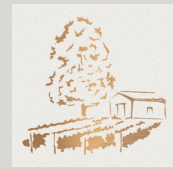


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CRÉMANT BOURGOGNE CUVÉE PRESTIGE

Grape variety: Chardonnay
a white grape with white juice

Colour: White

Terroir: Limestone-clay soil; South/southwest facing vineyard

Vine age: 20 years old

Tending: 8 500 vines per Ha, trained on stainless steel wires, 10 to 12 eye Guyot pruning. Integrated, eco-friendly approach, 60Hl per Ha yield. Hand-picked into small, 30kg cases

VINIFICATION

Light pneumatic pressing, 15 to 20-day alcoholic fermentation (depending on the year). Full or partial malolactic fermentation, **assembly**. Crémant crafted using the traditional method, 12-month bottle fermentation, the sparkle forms, yeasted fermentation, A-rack riddling for 5 to 6 weeks. Disgorging removal of the deposit that formed in the neck on riddling. Addition of the expedition liqueur before corking and securing the cork with a cage.

MATURING

Matured cold before crafting the wine

TASTING

Eye: Dense robe, glints and movement, light cordon and fine bubbles

Nose: Blossom and toast aromas

Palate: Refined, supple, lively and cheery

SERVING

Serving temperature: 8°C/46°F

Pairings: Serve it as it comes, as an aperitif, or even with seasonal fruit based pastries



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