



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.



Contact

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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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