

## 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



### Contact

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