

## 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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