



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



Contact

00 33 (0)6 07 86 85 19 / (0)6 80 01 22 90
contact@lagammebeaujolaise.com

237 Route de Douby, 69115 CHIROUBLES

www.lagammebeaujolaise.com