



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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