



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



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