



# Bourgogne Gamay 2021

## 6x75cl

Grapes  
100% Gamay

Region/Appellation  
Bourgogne

Alcohol by volume  
13.00%

Residual Sugar  
less than 2 g/l

pH  
3.49

Total Acidity  
4.95 g/l

Drinking Window  
2024 - 2026

Tasting Guide



Tasting note printed  
23/11/2024

### Winemaker Notes

This Gamay is a blend of various Crus, and shows dense, ripe tannins. The rich fruit aromas are enhanced by notes of sweet spices and floral hints.

### Vineyard

The grapes used under this label must come exclusively from Beaujolais's Crus (Brouilly, Chénas, Chiroubles, Côte-de-Brouilly, Fleurie, Juliéna, Morgon, Moulin-à-Vent, Régnié and Saint-Amour) and we source them from our own and longterm partners in the region.

### Winemaking

Grapes are picked Hand. After a careful selection process, a mixture of whole bunches and partially destemmed bunches are placed in tanks. Macerations take place in cement and stainless steel tanks over a period of 15-20 days. Depending on the nature of each vintage, maturation continues in tank for between 8 and 12 months. We prefer long, traditional vinifications, so that the grapes can fully express the character of their origins.

### Food match

Grilled and Roasted Red Meats

Delicious with pâté, roasted vegetable tart or hard cheese.

