



# Bourgogne Gamay 2021

## 6x75cl

### Grapes

100% Gamay

### Region/Appellation

Bourgogne

### Alcohol by volume

13%

### Residual Sugar

less than 2 g/l

### pH

3.49

### Total Acidity

4.95 g/l

### Drinking Window

2025 - 2028

### Tasting Guide

A B C D E  
Light Medium Full

### Tasting note printed

24/04/2025

### Winemaker Notes

This cuvee is composed of a precise selection and blend of 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).

### Winemaking

Grapes are picked by 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

Perfect with pate, charcuterie and lots of crusty french bread or a warm salad.

