



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
03/04/2025

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.

