



# Bourgogne Gamay 2022

## 6x75cl

### Grapes

100% Gamay

### Region/Appellation

AOC Bourgogne Gamay

### Alcohol by volume

13.00%

### Residual Sugar

less than 2 g/l

### pH

3.44

### Total Acidity

5.219346 g/l

### Drinking Window

2024 - 2028

### Tasting Guide



### Tasting note printed

23/12/2024

## 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. Maceration takes 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.

## Vintage

Winter 2021-2022 alternated between mild periods and colder temperatures, such as those we experienced right at the start of the new year. It was more or less dry. During the second half of March, spring set in, and made us fear that we might be about to revisit the nightmare scenario of 2021, where budbreak took place early and was followed by three nights of devastating frosts. Only the most advanced parcels were affected, but the vine's growth cycle was a week behind that of 2021, and this allowed us to get through this period of frost without experiencing significant damage. Temperatures in April were slightly above the norm, but it wasn't until May that the weather became very hot. We had some rain, and this accelerated the growth cycle, with flowering taking place in the last half of the month. June remained hot, but there was considerable rainfall, particularly towards the end of the month. During summer the region was hit with no fewer than four heatwaves but the vines coped well and didn't show the same signs of suffering that we saw in 2020. With temperatures reaching above 34°C and a lack of water, the vines 'closed down' and all processes ground to a halt, particularly the ripening of the grapes. A few thundery showers travelled through the Côte, bringing with them a sense of real change.

## Food match

Grilled and Roasted Red Meats

Try with a charcuterie platter and lots of fresh crusty bread.

