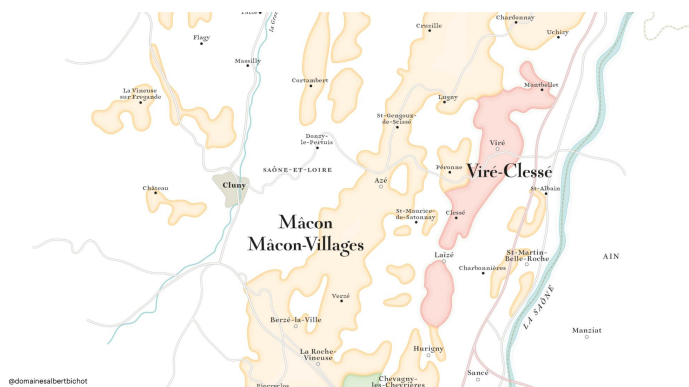




LOCATION
Bourgogne

VARIETAL
Gamay

TERROIR
Sandy, granitic soil

PRESENTATION

The village of Pierreclos is located due south of the Mâconnais. As it lies on the border of the Beaujolais, its soil is particularly well suited to the cultivation of the Gamay grape.

WINEMAKING/AGEING

Fermenting maceration in thermoregulated vats for 15 days.
Aging: 80% in stainless steel vats, 20% in oak barrels for 8 to 9 months.

TASTING

Remarkable fruit forward nose with scents of cherry, plum and mild spices. Soft yet bold on the palate, this wine features delectable, tangy flavours. The fragrant finish has predominant notes of red fruit.

SERVING

Serve between 11 and 13°C (52-55°F).
To taste young on the fruit or to keep 2 to 3 years.

FOOD PAIRINGS

Charcuterie and cheese boards
Starters and vegetarian dishes
Grilled or roasted meats and poultry

