

Perle de Gamay

VIN DE FRANCE



GRAPE VARIETY White-juiced Black Gamay

TERROIR Granite soils on the lower slopes

CULTIVATION METHOD

Traditional Gobelet pruning
Average age of the vines 30 years
Plantation density 10 000 vines per hectare
Certifications TERRA VITIS and HVE (for sustainable development and respect for the environment)



VINIFICATION

Low temperature pneumatic pressing immediately after manual harvest
Low temperature alcoholic fermentation

AGEING

Stainless steel vats

WINE TASTING

A pleasurable white wine :
fruity, generous and fresh.
Thiol aromas (tropical fruit)



Available in bottles of
75cl



As an appetiser or to accompany
a meal such as fish or seafood



Serve cool 10°C



Keep for 12 months

We are situated right at the heart of the vines on the slopes of Mont Brouilly, where we run our small family estate which has been passed down through eight generations. We work passionately with the utmost respect for the environment, our constant aim being to produce a high-quality grape while preserving the terroir

We are attached to the Gamay grape variety, which is ideally revealed on our granite soils, and we propose other forms of expression of this grape variety, notably through this blanc de noirs vintage, characterised by its fruitiness and generosity.