



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 Manual harvest
Traditional whole bunch vinification
Semi-carbonic maceration of 7 days
Pneumatic pressing

AGEING Stainless steel vats

WINE TASTING A pleasurable red wine :
fruity, generous and fresh.



Available in bottles of
75cl



As an appetiser or to accompany
a meal such as cold meats



Serve cool 13°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 vintage, characterised by its fruitiness and generosity.