



GILLES GELIN

CREME DE CASSIS



COLOR: Red

VARIETY : Noir de Bourgogne

ALCOHOL : 20 % by Vol

TERROIR

TYPE OF SOIL : Sandy, sandy-granitic and clay-sandy.

VINEYARD DRIVING METHOD : Reasoned viticulture

CREME DE CASSIS

MECANICAL PICKING : 100 %

MACERATION: This cream is very pure and natural, because there are only 3 ingredients: blackcurrant, sugar and alcohol

PRESENTATION

TEMPERATURE OF SERVICE : Fresh

FOOD MATCH : cream and rosé

cream and red wine "Communard"

cream and crémant or champagne "Kir royal"

cream and white wine "Kir "

creme sur sorbet cassis "Vigneron Sorbet"

cream with 2 ice cubes in digestive ...

CONSERVATION : In bottle, stoppered for 1 year and after opening, it must be kept cool to avoid oxidation



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