



GILLES GELIN

ELLE & LUI



COLOR : Red
GRAPES IN 2016 : 88% Syrah & 12% Gamay Black Juice White
ALCOHOL : 13 % by Vol
CLASSIFICATION : Vin de France

TERROIR

TYPE OF SOIL : Sablo-granitic.
EXPOSITION : The vineyards of Syrah are on Lancié
AGE OF THE VINEYARD : Young
DENSITY : 8 000 vines per hectare
VINEYARD DRIVING METHOD : Reasoned viticulture

VINIFICATION

HAND PICKING : 100 %
VINIFICATION : Maceration with temperature regulation, first filling before malolactic fermentation
VATING : 15 days
AGEING : in tanks for 12 months and 20% of the Syrah in barrels, then 12 months in bottle

PRESENTATION

TASTING : Deep ruby colour, floral nose where mixed notes of sweet spices. The palate is rich and gourmet. The finish is fine and precise: wine of pleasure to share with friends
PRODUCTION : 4 700 bottles
TEMPERATURE OF SERVICE : 15 °
FOOD MATCH : Grilled beef, duck breast, rabbit stew, coq au vin, quail, ...
STORAGE FOR : 2 to 6 years



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