



# GILLES GELIN

## MADE BY G



COLOR : Red  
GRAPPE VARIETY : 100 % Gamay  
ALCOHOL : 9 % by Vol  
CLASSEMENT : Vin de France

### TERROIR

TYPE OF SOIL : Sand  
AGE OF THE VINEYARD : Young vines  
VINEYARD DRIVING METHOD : HVE

### VINIFICATION

HAND PICKING : 100 %  
VINIFICATION : We vinify our base wine in order to make a cuvée on the fruit, the fermentation is blocked by the cold, then the wine is clarified and bottled in order to make the foam catch.  
A few weeks later, these bottles are disgorged, then filled with the same wine before being mouthed and muzzled, no drawing liqueur, a natural wine !  
AGEING : in tanks for 4 months

### PRESENTATION

TASTING : Notes of fresh grapes and red berries  
PRODUCTION : 8 000 bottles  
TEMPERATURE OF SERVICE : 8 °  
FOOD MATCH : aperitif, red fruit or chocolate desserts ...  
STORAGE FOR : up to 2 years old, to consume on youth.



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