



# GILLES GELIN

## LIBERTINE DES NUGUES



COLOR : Pale rose with a beautiful shine  
GRAPPE VARIETY : 100 % Gamay  
ALCOHOL : 9 % by Vol  
CLASSIFICATION : Vin de France

### TERROIR

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

### VINIFICATION

HAND PICKING : 100 %  
VINIFICATION : It is a cuvée produced with press juices, it is vinified at low temperature with a tangential filtration before bottling.  
AGEING : in tanks for 4 months

### PRESENTATION

TASTING : On the nose there are notes of citrus and litchis that are also found in the mouth with a finish or blends the sweetness and the acidulous in order to preserve appetites.  
PRODUCTION : 15,000 bottles  
TEMPERATURE OF SERVICE : 8°  
FOOD MATCH : aperitif, foie gras, dessert with red fruit or chocolate ...  
STORAGE FOR : 6 months to 2 years old, to be used on youth



DOMAINE DES NUGUES – Gilles et Magali Gelin  
Les Pasquiers, 40 rue de La Serve - 69220 LANCIE – FRANCE  
Tél : 33 (0)4 74 04 14 00  
[gilles@domainedesnugues.fr](mailto:gilles@domainedesnugues.fr) - [www.domainedesnugues.com](http://www.domainedesnugues.com)