



# GILLES GELIN

## GAMAYSCO



COLOUR: White  
GRAPE VARIETY: 100% Black Gamay with White Juice  
DEGRE: 12 %  
CLASSIFICATION: Vin de France

### TERROIR

NATURE OF SOILS: Sandy  
AVERAGE AGE OF VINES: young vines  
CULTURE MODE: Reasonable Viticulture

### VINIFICATION

HAND PICKING: 100%  
VINIFICATION: Direct pressing, and vinification in liquid phase, in thermoregulated vat to preserve the maximum aromatic potential. The fermentation is stopped by cold, to obtain an optimal taste equilibrium, and also, to help a natural clarification.  
BREEDING: in vats for 4 months  
ELABORATION: Then, an elaborate process allows an addition of carbon dioxide, until the effervescence (5 bars). This wine is bottled against pressure of gas, in order to keep the organoleptic balance. Finally a cork and a muselet come to complete this wine (without liquor of draw, nor disgorging: it is a natural wine!)

### PRESENTATION

TASTING NOTES: On the nose, mirabelle plums, peaches and apricots highlighted by a fine and persistent effervescence. In the mouth, we find the same aromatic notes as the nose with a nice freshness and a lot of greed.  
PRODUCTION: 5,000 bottles  
SERVICE TEMPERATURE: from 6 to 8 °  
FOOD & WINE AGREEMENT: aperitif, cocktails, fruit pies ... and extended evenings.  
CONSUMPTION: up to 2 years, but better 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)