



GILLES GELIN

CREME DE CASSIS



COLOR: Red

VARIETY: Noir de Bourgogne

DEGREE: 20 °

### TERROIR

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

LOCATION: The 5 ha of plots are in Lancié and Corcelles in Beaujolais

VINEYARD DRIVING METHOD: Reasoned

### CREME DE CASSIS

HARVEST : 100 % mechanical

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

### PRESENTATION

TEMPERATURE OF SERVICE : cold and fresh

FOOD MATCH : cream and rosé

cream and red wine “Communard”

cream and crémant or “Kir royal” champagne

cream and white wine “Kir”

cream on blackcurrant sorbet “Sorbet Vigneron”

cream with 2 ice cubes as a digestive ...

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



GILLES GELIN – Gilles et Magali Gelin

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