



GILLES GELIN

CREME DE CASSIS



COLOR: Rouge
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

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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



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