



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 to preserve appetites.
PRODUCTION: 10 000 bottles
TEMPERATURE OF SERVICE: 8°C
FOOD MATCH: aperitif, foie gras, dessert with red fruit or chocolate ...
STORAGE FOR: 6 months to 2 years old, to be used on youth



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