



GILLES GELIN

GAMAYSCO



COLOUR: White
GRAPE VARIETY: Black Gamay with White Juice and Vidoc
DEGRE: 11 %
CLASSIFICATION: Vin de France

TERROIR

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

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 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, to keep the organoleptic balance. Finally, a cork and a “muselet” complete this cuvée (without tirage liqueur, nor disgorgement: 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 young.



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