



GILLES GELIN

ELLE & LUI



COLOR : Red
GRAPES: 86% Syrah & 14% Gamay
ALCOHOL : 13.5 % by Vol
CLASSIFICATION : Vin de France

TERROIR

TYPE OF SOIL: Sandy-granitic.
EXPOSITION: The Syrah vines are in the village of Lancié.
AGE OF THE VINEYARD: Young
DENSITY: 8 000 vines per hectare
VINEYARD DRIVING METHOD: HVE

VINIFICATION

HAND PICKING: 100 %
VINIFICATION: Maceration with temperature regulation, first filling before malolactic fermentation
VATING: 15 days
AGEING: in tanks for 12 months and 20% of the Syrah in barrels, then 12 months in bottle

PRESENTATION

TASTING: Deep ruby color, floral nose where mixed notes of sweet spices. The palate is rich and gourmet. The finish is fine and precise: wine of pleasure to share with friends
PRODUCTION: 5 000 bottles
TEMPERATURE OF SERVICE: 15 °C
FOOD MATCH: Grilled beef, duck breast, rabbit stew, coq au vin, quail, ...
STORAGE FOR : 2 to 6 years



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