



GILLES GELIN

MADE BY G



COLOR : Red  
GRAPPE VARIETY : 100 % Gamay  
ALCOHOL : 9 % by Vol  
CLASSEMENT : Vin de France

### TERROIR

TYPE OF SOIL : Sand  
AGE OF THE VINEYARD : Young vines  
VINEYARD DRIVING METHOD : HVE

### VINIFICATION

HAND PICKING : 100 %  
VINIFICATION : We vinify our base wine in order to make a cuvée on the fruit, the fermentation is blocked by the cold, then the wine is clarified and bottled in order to make the foam catch.  
A few weeks later, these bottles are disgorged, then filled with the same wine before being mouthed and muzzled, no drawing liqueur, a natural wine !  
AGEING : in tanks for 4 months

### PRESENTATION

TASTING : Notes of fresh grapes and red berries  
PRODUCTION : 8 000 bottles  
TEMPERATURE OF SERVICE : 8 °  
FOOD MATCH : aperitif, red fruit or chocolate desserts ...  
STORAGE FOR : up to 2 years old, to consume on youth.



DOMAINE DES NUGUES – Gilles et Magali Gelin  
Les Pasquiers, 40 rue de La Serve - 69220 LANCIE – France  
Tél : 33 (0)4 74 04 14 00  
[gilles@domainedesnugues.fr](mailto:gilles@domainedesnugues.fr) - [www.domainedesnugues.com](http://www.domainedesnugues.com)

