



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.
AGEING : in tanks 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 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.



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