



DOMAINE DES NUGUES

BEAUJOLAIS-LANCIÉ ROSÉ



COLOR : Rose
GRAPPE VARIETY : 100 % Gamay
ALCOHOL : 12,5 % by Vol

TERROIR

TYPE OF SOIL : sandy-granitic.
EXPOSITION : The vineyards are located in the municipality of Lancié.
AGE OF THE VINEYARD : Young vines
YIELD : 45 hectoliters / ha
DENSITY : 8 000 vines per hectare
VINEYARD DRIVING METHOD : HVE

VINIFICATION

HAND PICKING : 100 %
VINIFICATION : This rose is made with a press juice, which makes it quite winy and complex. Fermentation over about 20 days, extraction at the end of alcoholic fermentation, followed by malo-lactic fermentation and ageing on a fine lees.
AGEING : in the tank for 4 months.

PRESENTATION

TASTING : Salmon colour, pink with a beautiful brilliance, floral aromas and small fruits, on the palate a rather round wine
PRODUCTION : 6 000 bottles
TEMPERATURE OF SERVICE : 10 to 12 °
FOOD MATCH : Appetizers, grilled fish, grilled meats, white meat...
STORAGE FOR : up to 3 years



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
contact@domainedesnugues.fr - www.domainedesnugues.com

