



DOMAINE DES NUGUES

BEAUJOLAIS-VILLAGES

Quintessence du Gamay



COLOR : Red
GRAPPE VARIETY : 100 % Gamay
ALCOHOL : 14.5 % by Vol
WINE : Quintessence du Gamay

TERROIR

TYPE OF SOIL : Argilo-granitic.
EXPOSITION : South
AGE OF THE VINEYARD : 40 years old
YIELD : 45 hectoliters / ha
DENSITY : 10 vines per hectare
VINEYARD DRIVING METHOD : Reasoned viticulture

VINIFICATION

HAND PICKING : 100 %
VINIFICATION : Destemming, long fermentation, very soft pressing, malolactic fermentation in tanks.
VATING : 18 to 25 days
AGEING : in tanks for 12 months and 30% of the cuvée in barrels, then 24 months in bottles.

PRESENTATION

TASTING : Ruby colour with hints of very ripe fruit and spices on the nose, nice length
PRODUCTION : 6 000 bottles
TEMPERATURE OF SERVICE : 15 °
FOOD MATCH : Game, red meat, cheese, ...
STORAGE FOR : 5 to 10 years

RATING AND AWARDS

TASTING BOURGOGNE AUJOURD'HUI 2024 : 17/20 – Vintage 2015
DECANTER 2023 : 90/100 – Vintage 2015 - Silver
JAMES SUCKLING 2024 : 92/100 – Vintage 2018
INTERNATIONAL DU GAMAY 2024 : GOLD – Vintage 2018



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