



DOMAINE DES NUGUES

## BEAUJOLAIS-LANCIÉ ROSÉ



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

### TERROIR

TYPE OF SOIL : sandy-granitic.  
EXPOSTION : 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



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