



DOMAINE DES NUGUES

BEAUJOLAIS-VILLAGES
sans soufre



COLOR: Red gamay
GRAPPE VARIETY: 100 % Gamay
ALCOHOL: 13 % by Vol

TERROIR

TYPE OF SOIL: granitic, sand- granitic and clay- sandy.
LOCATION: Lancié
AGE OF THE VINEYARD: 25 years old
YIELD: 40 hectoliters / ha
DENSITY: 8 to 10 000 vines per hectare
VINEYARD DRIVING METHOD: HVE

VINIFICATION

HAND PICKING: 100 %
VINIFICATION: semi- carbonic maceration, typical from Beaujolais, last from 7 days. Thermoregulation. First racking before the malolactic fermentation to keep the elegance and subtlety of the aromas. This particular wine is made without adding sulfite, neither during the vinification, nor during the bottling. It can be called “without sulfur” because it contains less than 10 mg of So2 per liter.
VATING: 7 days
AGEING: 4 months in tanks and then in bottle

PRESENTATION

TASTING: Deep ruby color, on the nose of the aromas of small red fruits that you find in the mouth with a beautiful length. It's a wine full of greed
PRODUCTION: 20 000 bottles
TEMPERATURE OF SERVICE: 15 °
FOOD MATCH: Aperitif, grilled meat, game meat, cheeses ...
STORAGE FOR: 2 years



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