

A.O.P. BOURGOGNE GAMAY

HERVE LONGEFAY SELECTIONS



GRAPE VARIETY 100% Gamay

TERROIR




Soil : Granit
Altitude : 300 metres.
Vines over 20 years on average.
Western exposure

WINE MAKING

Hand-picked to preserve the integrity of the grapes during vinification. Semi-carbonic fermentation is short (5 to 6 days)
Aged in stainless steel vats.

ALCOHOL CONTENT 13% vol.

TASTING NOTES

-  Purple color
-  Aromas of ripe red fruits as raspberry, redcurrant, blackcurrant
-  Gourmet wine with fine, harmonious tannins.

FOOD AND WINE PAIRINGS

Cold cuts, mixed salads, white meat, fresh pasta.

Ageing potential : 5 to 7 years
Serving temperature : 13° to 15°C

PACKAGING

Bottle : Burgundy shape 750 ml
Naturel cork
Case of 12 bottles