



Gamay Lucien et Baptiste

Viticulture

Appellation : Vin de France

Grapes varieties: Gamay

Type of soil: limestone clay scree

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage: 2015

Winemaking

Winemaking without inputs, indigenous yeasts

Aging in oak barrels for 6 months

Degrees: 13.5%

Container: 75cl

tasting

Serving temperature: 16 to 17 ° C

Food and wine pairing: Red meat, grill, cheese

Appearance: Tiled red

Nose: Red fruits, spices

Taste: Black cherry, spicy, smoky, oaky



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
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