

DESCENTE LIBRE

WINEMAKING

Gravity tanked, indigenous yeasts, without SO₂, Carbonic maceration (whole bunches fermented in anaerobic) for 10 days, manual raking, old-fashioned pressing with vertical press.

AGING

50% ovoid tank and 50% 228 liters oak barrels (about 10 wines old) during nine months on fine lees. Bottled unfiltered with a low addition of sulphites.

CHARACTER

Reshness and minerality, these Gamay wines on granite offer great drinkability.

ITS MISSION

A wine for every moment, made with passion and love. Authentic and fresh, this juice pairs well with your simplest meals.

Store at a temperature below 14°C.



Grape variety

Black Gamay with white juice

«Lieux dits»

En Oeillat, Crêt d'oeillat

Total surface

1.8 hectare

Average age of vines

60 years old

Altitude

300 m

Exposure

South-West

Type of soil

Pink granite sand with weak presence of clear clays in the subsoil