

MÂCON-VERZÉ

Fresh and enjoyable



Grape variety: Gamay



Soil Structure: Clay and limestone



Vineyards: Forty year old parcel exposed south-east at an elevation of 300m

Regular pumping over of a cold maceration for over a week followed by alcoholic fermentation with temperature control. At the end of fermentation a new maceration takes place for a couple days before devatting.



Color: A luminous dark purple hue with reflective shine



Nose: Aromatic Nose, fruit forward, open and smells enjoyable



Palate: Fresh and soft on the palate, crispy. Red Fruit.