

# 100% GAMAY

## Cuvée « Louandre »

*These Gamay vines grow on granite soils. This cuvée is made for Laurent's son : Louandre.*



### IN THE VINES



#### Region

- ◆ Burgundy
- ◆ Côte chalonnaise
- ◆ Bissey-sous-Cruchaud



#### Terroir

- ◆ « Les Bruyerettes »
- ◆ East-facing slopes
- ◆ Granite soils
- ◆ Young vines



#### Grape(s)

- ◆ 100% Gamay



#### Harvest

- ◆ Hand-picked grapes

### IN THE CELLAR



#### Vinification

- ◆ Destemmed grapes
- ◆ Cold maceration
- ◆ The fermentation lasts about 10 days



#### Ageing

- ◆ Old 350L barrels
- ◆ 12 months

### TASTING NOTES



- ◆ Shiny
- ◆ ruby colour with dark purple reflections



- ◆ Cherry
- ◆ Plum



- ◆ Full-bodied
- ◆ Blackberry and red cherry notes
- ◆ Crisp, juicy and generous



- ◆ Serve at 12-14°C
- ◆ To enjoy within 3 years to preserve the juicy fruit