



# 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 chalonaise  
Bisset sous Cruchaud



#### Terroir

"Les Bruyerettes"  
East-facing slopes  
Granite soils  
Young vines



#### Grape(s)

100% Gamay



#### Harvest

Hand-picked grapes

### IN THE CELLAR



#### Winemaking

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.

