



Michel Tête

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ARÔME DE GAMAY SPARKLING ROSE

Sustainable winegrowing with partial, controlled grass cover

VILLAGE : JULLIE (Rhône)

PLACE : « Les Roberts »

SURFACE : 5 HA

PLANTING DENSITY: 10 000 vines/HA

AVERAGE AGE : 40 years old

YIELD: 52 HL/HA per AOC prescripts

SOIL : Granitic shale

VARIETAL: Gamay – Goblet pruning

ORIGIN: A section of this vineyard is next to the Château de La Roche belonging to Madame La Marquise de Fayolle. We acquired it in 1988.

WINEMAKING: This Natural Gamay method is produced from our hand harvested grapes, in perforated boxes. The grape juice, extracted with a soft pneumatic press is fermented immediately. A rigorous parameter control and temperature regulation controls alcohol production to only 7.5% in volume, with a natural foam issued from the sugar contained in the berries

WINE PERSONALITY: Freshly cut grapes aroma.

OUR WINETASTING SUGGESTIONS: Drink cool (6 à 8°C / 43 to 48°F) to appreciate its fruitiness, and the celebrating mood of this Arôme de Gamay. Serve before a meal or with desert.

