

COTEAUX DU GIENNOIS LES CHAMPS DE CHAUMES 2018

Elegance and fruitiness.

VINEYARD

Terroir: marls and clay-limestone.

Grape varieties: Pinot noir and Gamay.

Surface area: 2 hectares.

Age of vines: 20 years.

Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

Winter: mild.

Spring: a few frosts.

Summer: heat and drought.

Autumn: Indian summer.



HARVEST DATE

September 16th

WINEMAKING

Harvest: mechanical.

Maceration: cold pre-fermentation.

Fermentation: in thermoregulated stainless-steel vats with the process of pumping over, then rack and return. Post-fermentation, 7-day fermentation.

Aging: in stainless-steel vats.



TASTING

Appearance: dark purple hue, auguring the maturity of the harvest.

Nose: opening with cherry notes.

Palate: freshness, firm and silky tannins with a beautiful volume with the expression of black cherry. Beautiful finish.



WINE PAIRING

This wine can be appreciated with goose rillettes, a platter of local cold cuts, a flank steak with shallots or a duck with turnips.

