

**Classification :**

Régional

**Région :** La Côte  
Mâconnaise**Cépage :** Gamay noir

## Mâcon-Mancey (Red)

*La Côte Mâconnaise - Gamay noir*

### Origine

Bernard Moreau works nearly 7 hectares of vines on his own. These grow on the slopes surrounding Mancey, Vers and Jugy. His biggest production is Mâcon-Mancey and red Bourgogne. The great diversity of the *terroirs* brings a lovely complexity to the domaine's wines.

### Vinification

Harvesting is carried out by hand. The entire bunches of grapes arrive at the winery, where they are destemmed and put into vat. Fermentation starts rapidly. After two days' fermentation at about 30°C, the vat is cooled and finishes the fermentation at around 20°C, in order to preserve all the wine's fruit. After pressing, the wine is returned to the vat and bottled 6-8 months later.

### Notes de dégustation :

On the palate, Mâcon-Mancey is a fruity, supple wine, despite showing a lovely smooth, tannic structure. After the initial spicy aromas, characteristic of the *terroir*, have faded, the fruit aromas take over - bananas followed by jammy, red fruit.

### Mets d'accompagnements

*Charcuterie*, cooked dishes or beef stew. Produced for early drinking. However its build will enable it to keep for 2-4 years in the cellar.

**Température de service :**

14 to 16°

**Durée de conservation :**

2 to 4 years