Bourgogne de Vigne en Verre

Domaine Dupré

Classification :

Régional

Région : La Côte Mâconnaise

Cépage : Gamay



Température de service :
15 to 17°C

Durée de conservation :
2 to 5 years

Mâcon (Red)

La Côte Mâconnaise - Gamay

Origine

The slopes of Mancey. Stony clay-limestone soils.

Vinification

Harvesting is carried out by hand. The harvested bunches arrive whole at the winery, where they are destemmed and put into vat. Fermentation starts rapidly. After two days fermenting at about 30°C, the vat is cooled and fermentation is completed at around 20°C, to preserve all the fruit in the wine. After pressing, the wine is returned to the vat until it is bottled 6-8 months later.

Notes de dégustation :

Macon red wine is fruity and supple on the palate, despite having a lovely smooth tannic structure. On the nose, after the initial spices, characteristic of the *terroir,* the fruit aromas dominate - bananas and jammy red fruit.

Mets d'accompagnements

This wine pairs nicely with *charcuterie*, various cooked dishes and beef stew. Although it has been made for early drinking, its structure allows it to age for 2-5 years, in the right conditions.

Bourgogne de Vigne en Verre - RN6 En Velnoux - 71700 TOURNUS - FRANCE
Tél : 03 85 51 00 83 - Fax : 03 85 51 71 20
E-mail : contact@bourgogne-vigne-verre.com - Site internet : www.bourgogne-vigne-verre.com