

Gamay 348 AOP Côtes d'Auvergne







Grape variety: Gamay

Terroir: Basalt Style: Red



Wine-Growing:

Harvested from old vines located at an altitude of 348 metres



Wine-Making: Maceration from 18 to 20 days and then aged in vat for 9 months



Tasting Notes:

Colour: deep and bright ruby

Nose: red fruits, candied blackberries with a touch of

cinnamon

Mouthfeel: fruity, full-bodied, nice balanced, and which

perfectly represents the Gamay aromas



Wine-Pairing:

Spaghetti bolognese, veal, fig pie



Ageing: 2 to 7 years

To be served between 14° and 16°

Siege Social

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