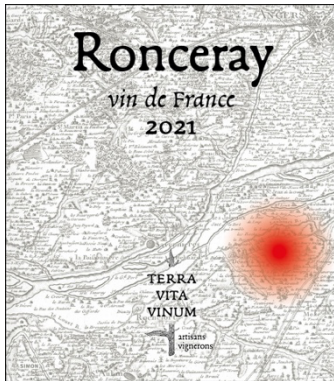


technical sheet



RANGE: PARCELLAIRE

RONCERAY

2021

WINE OF FRANCE



The aim of the winery is that each cuvée should be a unique work, never made before, and never to be made again - each with its own moment or pleasure!

The idea of this wine is to deliver a great wine of terroir, fruity, spicy and digestible.

GEOLOGY

Grey, green, rusty, sometimes purplish shale with quartz veins.

GRAPE VARIETY

Gamay.

CULTIVATION METHOD

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products.

WINEMAKING

This micro-cuvée is the result of a maceration in amphora. Natural fermentation (without yeast). Aged during 12 months in concrete eggs, barrels and amphoras. Not filtered or fined. Added sulphites: 20 mg/L.

ANALYSIS AT THE BOTTLING STAGE

Sulphites: total 72 mg/L; Alcohol: 13,59%.

TASTING

Simply an invigorating Gamay.

The nose is on the fruit and spices, the mouthfeel is silky and the finish mineral.

ADVICE

Our favorite pairings: perfect with parsley ham, a black pudding, a grilled pig's trotter with home fries, but also with kidneys or liver in parsley. With cheeses, we appreciate the contrast with the fat of a Saint Marcellin, one of our rare pairings with red wine.

Serve at 12°C. to enjoy between 15 and 16°C.

Cellaring: long



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