



## Domaine Eugène CARREL et Fils

*Vins fins de Savoie*

### ◆ Jongieux Gamay ◆



<b>Colour:</b>	Red
<b>Varietal:</b>	Gamay
<b>Alcohol content % :</b>	12,5
<b>Soil:</b>	Clay - limestone
<b>Yield:</b>	62 hl/ha
<b>Harvest:</b>	Hand -picked
<b>Production :</b>	20000 bottles

#### Method:

Sorted on arrival of harvest.  
A conveyor takes the whole bunches to the vat.  
Alcoholic Fermentation In temperature-controlled vats for 7/8 days.  
Clarification.  
Malolactic fermentation.  
Racking.  
Matured on lees until bottling.

#### Tasting :

From the Gamay varietal this Jongieux gives lively red wine, intense, clear and shiny. Generous with its aromas, in the mouth it frees notes of well-ripened red fruits (blackcurrant, strawberry, raspberry) with a spicy and mineral finish.

**Ageing :** 4 to 5 years.