



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ **Jongieux Gamay**
« Cuvée Prestige ~ Vieilles vignes » ◆



Colour:	Red
Varietal:	Gamay
Alcohol content % :	12,5
Soil:	Clay - limestone
Yield:	55 hl/ha
Harvest:	Hand -picked
Production :	15000 bottles

Method:

Whole bunches are sent into the vat after sorting as required.

Semi-carbonic maceration in temperature-controlled vat for 10 to 12 days.

Clarification.

Malolactic fermentation.

Matured on fine lees until bottling.

Tasting :

From the first breath it reveals complex aromas dominated by red fruit. A range which extends to the mouth and is accompanied by full bodied but elegant tannins.

Marry with red meat and feathered game.

Ageing : 4 to 6 years.