



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Brut blanc Méthode traditionnelle ◆



Ageing : 2 to 3 years.

Colour:	White
Varietal:	100% Gamay
Alcohol content % :	12
Soil:	Clay - limestone
Harvest:	Hand -picked and transport of the grapes in open crates

The crates are emptied onto a conveyor to keep the grapes intact until pressing.

Method:

Prepared like a Crémant.
Slow and gentle pressing, elimination of the first juice to keep the heart of the press.
Clarification.
Low temperature alcoholic fermentation in steel vats.
Bottled and matured on battens (between 18 and 24 months) in our cellars.
Disgorging as required.

Tasting :

Made from the Gamay varietal, you will enjoy this traditional method for the delicacy of its aromas with a fine and tasty finish.

Very nice well-chilled as an aperitif and with desserts.