

BOURGOGNE

« Gamay noir »

An intense and elegant wine



Domaine de Gry-Sablon

Secrets of the Cuvée

Vinegrowing Burgundy boasts two great red wine grape varieties.

- Pinot Noir and its limestone-clay soils in the Côte-d'Or department.
- Gamay Noir and its favourite home of granitic arena at the Northern end of the Rhône department

My Bourgogne Gamay Noir has its foundations in really high quality, requiring controlled yields, exacting vinification and long oak barrel maturing.

This other great Burgundian grape variety brings you delightful ripe black fruit flavours and aromas in its formative years, but enchants as it matures over 15 years or more.



Dishes

Poached eggs in red wine sauce, coq au vin, grilled duck steaklet, roast quail, wild duck with baby onions, braised wild boar ham, pan fried rib steak, thick cut Charollais steak with chanterelle mushrooms, marinated beef filet, matured cheeses.

Serving

Serving temperature	16 °C
Optimal tasting	2 to 12 years or more, depending on the vintage
Cellaring potential	10 to 15 years
Winemaker's suggestion	- between 2 and 4 years for its powerful and intense side - between 4 and 12 years for full maturity
Cellaring temperature	between 10 and 14°C

Fact sheet

Appellation history

Though the Bourgogne Gamay Noir appellation is young, dating from 2011, the civil tribunal of Dijon set out "vinegrowing Burgundy" covering the Yonne, Côte-d'Or and Saône-et-Loire departments and the district of Villefranche s/S in 1930. Only the grapes from vines growing on a Cru appellation area can be used to make Bourgogne Gamay Noir.

The Vines

Grape variety: Gamay Noir à Jus Blanc
First harvest for the estate for Bourgogne Gamay Noir in 2010
The vines are trained using goblet training with high density planting at 8500 vines per hectare
Integrated vinegrowing techniques used.
Average plot age: over 68 years old.

Vinification

The hand-picked grapes are given the best of traditional Beaujolais vinification using 60% whole bunches and 40% de-stalked grapes.
Maceration lasts 8 to 15 days.
Pumping over and punching down at the end of maceration.
Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfite.
Matured on fine lees for 10 to 11 months in oak barrels.
The barrels are purchased after having held one wine on one of the most prestigious Burgundian estates.
After natural cold stabilisation, bottling is carried out on the estate.

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