



LES VINS DE CEDRIC BOUREZ



## ANJOU GAMAY 2019 AOP ANJOU GAMAY



GRAPE: gamay

CULTURE: organic farming, manual harvest, grapes sorted directly on the plot with 15 kg ventilated crates.

TERROIR: 1/3 hectare plot on a beautiful terroir of spilites. Vines in their forties.

VINIFICATION: carbonic maceration, slow pressing, slow alcoholic and malo-lactic fermentation with indigenous yeast, end of fermentation in tank.

AGING: in barrels for 8 months.

OPTIMAL TASTING: 1 to 3 years.

TASTING NOTE: nose with delicate candy notes. Clear dress. Very fruity on the palate with expressions of cherry. The tannins are supple. Easy drinking wine.

FOOD PAIRING: aperitif, cold meat, grilled white meat, grilled firm-fleshed fish.

75 cl, natural cork, bottled at the domain



LES VINS DE CEDRIC BOUREZ

Lieu-dit Pierre Bise • 49750 Beaulieu-sur-Layon • France

• [www.closgalerne.com](http://www.closgalerne.com) •

06 58 50 81 48 • [contact@closgalerne.com](mailto:contact@closgalerne.com)