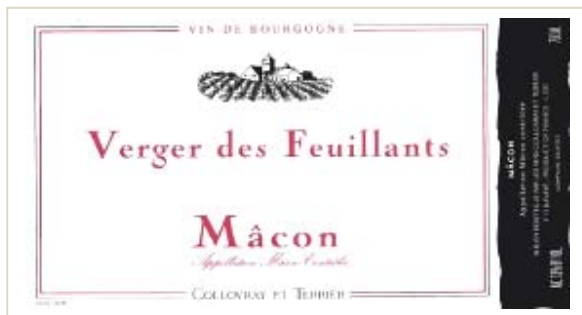


COLLOVRAÏ&TERRIER RED MÂCON “VERGER DES FEUILLANTS”



TERROIR

“Verger des Feuillants” comes from a parcel of old Gamay vines situated in the village of Charnay Lès Mâcon. The parcels are divided into two parts by a small orchard, *verger* in French with peach trees, apple trees and plum trees. Oriented to the southwest with a small incline that is both hot and well-drained, the soil is very favourable to the production of fine and elegant red wine.

GRAPE VARIETY: Gamay 100%

VINIFICATION

The grapes are put into vat by gravity. Preferment maceration at low temperature last for 2-3 days. The caps are carefully punched everyday that helps to work out colour and aromas. The temperature is controlled within 25°C. 50% of the wine is placed in French oak barrels and the rest is kept in a stainless vat. Aging is conducted until April May.



TASTING NOTES

The age of the vines and the terroir of Charnay allow us to obtain a wine with delicate aromas of small red fruits. The mouth is round, full bodied with a nice intensity of red fruits such as cherry, strawberry and spices. It expresses a nice balance with soft tannin.

MATCHING WINE AND FOOD

The wine will easily match the whole everyday meal and especially charcuterie, red meats, grilled meats or mild cheeses.

PACKAGING:

Traditional burgundy bottle of 0.75l./Natural cork/ Cardboard of 12 bottles

