



COLLOVRAY ET TERRIER MAÇON “VERGER DES FEUILLANTS” 2005

- Terroir :** Our wine Verger des Feuillants, comes from an old Gamay vine parcel situated in the village of Charnay Les Mâcon. This parcel is divided separately in 2 parts by a little orchard with apple trees, peach trees, plum trees. Southwest exposed with a light slope, hot and well drained this soil is favourite to produce a fine and elegant red wine..
- Grape :** Gamay 100%
- Vinification :** The grapes are sorted out and put into the vat by gravity. Pre-ferment maceration at low temperature is taken for 2-3 days. The caps are carefully and regularly punched everyday that helps to work out colour and aromas. The temperature is well-controlled within 25°C. After the alcoholic fermentation 50% of the wine is placed in barrel and the rest in stainless steel tank. We blend it after the malolactic fermentation and 6 month ageing.
- Ageing :** In barrels and tank until April-May
- Tasting notes :** The age of the vine and the soil of Charnay permit to obtain this wine with typical nose of delicate aromas of little red fruits. The mouth is round and full bodied with a long after taste. Verger des Feuillants will show his full potential at the beginning of autumn.
- To served with :** This wine can be appreciated on its own or with red meat, barbecue or cheeses.