

Bugey Gamay Red

Superior quality denomination wine (VDQS)

Soil: *clayey-chalk and molasse from glacial alluvia*

Grape variety: *Gamay*

Grape harvest: *manual*

Vinification: *stainless steel vat*

Fermentation: *alcoholic only; no malolactic fermentation*

Alcohol content: *12% ABV*



Description:

Our Bugey Red, with its intense Ruby colour obtained from bleeding during full-skin steeping of the grapes, reveals aromas of red and black fruits with spicy overtones.*

This fresh, light wine has a roundness in the mouth making it ideal for tasting with cold meat products, grilled meats, and small game. It also goes very well with cheeses.

Serving temperature: *14–16°C*



MAISON MOLLEX SA - 161, Place de l'Eglise - 01420 CORBONOD - France
Phone: +33 450 56 12 20 / Fax: +33 450 56 17 29
E-mail: maisonmollexsa@wanadoo.fr