Domaine Eugène CARREL et Fils

Vins fins de Savoie

Cuvée : Jongieux Gamay



Color: Red
Grape variety: Gamay
Degree %: 12.5
Soil : Clay-limestone
Yield : 62 hl/ha
Harvest : Manual

Winemaking

Sorting at harvest reception.
Whole-grape vatting on conveyor belt.
Alcoholic fermentation in temperature-controlled vats for 7/8 days. Racking.
Malolactic fermentation.
Racking.
Aged on lees until bottling.

Ageing: 4 to 5 years

Tasting

A deep color with a burlat robe and violet highlights.
The nose reveals the juicy abundance of fruit that responds to the intensity of spicy, citrus notes : soot and graphite, peony, strawberry and plum, cumin and cherry stem.
On the palate, the aromatic warmth of the tannins, the fleshy depth of the substance and the crisp vitality of the structure.

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