



## IDENTIFICATION

**Appellation :** vin de France**Communes :** Lachenas - Liergues - Cogny**Grape variety:** 100% Gamay

## VINEYARD

**Surface area:** 1 ha / 2.5 acres**Pruning style:** single Guyot**Planting density:** 8 000 vines / ha**Yield:** 60 hl / ha**Vine age:** 30 years old**Soil:** limestone-clay**Aspect:** south / east facing**Altitude:** 150 metres above sea-level**Topography:** 10% slope

## VINIFICATION

**Picking:** by hand**Sorting:** in the vineyard and on arrival at the chai on a vibrating table**Maceration:** from 5 to 8 days in whole bunches. Temperature maintained at below 22°C / 71.6°F**Pressing:** low-pressure pneumatic**Malo-lactic fermentation:** 100%

## MATURING

**Vessel:** concrete vats to retain all the fresh aromas and flavours**Length:** 3 to 6 months**Bottling:** on the estate**Minimum sulphites**

## TASTING NOTES

**Palate:** fruity, fresh, easy-to-drink, crunchy with tart red berry fruit characteristics**Food and wine pairings:** red and white meat, poultry, fish or sausage in brioche.

A convivial wine to enjoy with friends at a relaxed gathering

**Cellaring potential:** enjoy within 2 years**Serving temperature:** between 12 and 14°C / 53.5 and 57°F

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