

CULTIVATING

Elegance

— by Olivier PEZENNEAU

Show

Sparkling Gamay



TASTING NOTES

Sparkling wine with small red berry fruit aromas.

Palate: redcurrant, strawberry and raspberry flavours. Great balance between fruit, acidity and sweetness

Food and wine pairings: ideal as an apéritif or served with a dessert.

Cellaring potential: enjoy from now

Serving temperature: between 6 and 8°C / 43 and 46.5°F

IDENTIFICATION

Appellation : Sparkling Gamay

Commune : Lacenas

Grape variety: 100% Gamay

VINEYARD

Surface area: 0.50 ha / 1.23 acres

Pruning style: single Guyot

Planting density: 8 000 vines / ha

Yield: 78 hl / ha

Vine age: 50 years old

Soil: limestone-clay

Aspect: south facing

Altitude: 200 metres above sea-level

Topography: 5 % slope

VINIFICATION

Picking: by hand to cases

Sorting: in the vineyard

De-stemming: 100%

Pressing: low-pressure pneumatic

Fermentation: after rigorous juice selection, the must ferments in temperature controlled vats

MATURING

Vessel: bottle fermentation

Length: a minimum of 18 months

Minimum sulphites



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