



Lys du Château de la Genaiserie

Anjou Gamay 2007

AOC Anjou Gamay

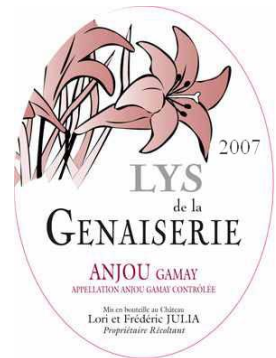


Vinification

Grapes are monitored for phenolic ripeness. A third of the crop is fermented using whole berry carbonic maceration resulting in optimum extraction of primary aromas. The remaining part of the crop is vinified traditionally.

Tasting Note

Intense rubis color. Fruity nose dominated by blackberry aromas with a hint of spices. Full body with soft palate. A wonderful accompaniment to grilled meats and fish, as well as spicy dishes and hard cheeses.



Appellation	:	AOC Anjou Gamay
Vintage	:	2007
Grape Variety	:	100% Gamay
Soil	:	Argilo-sableux sur sous-sol calcaire
Plantation Density	:	1800 vines / acre 4500 vines / hectare
Alcohol	:	12.5 % vol.