



# Lys du Château de la Genaiserie

## Red Lys 2008

- Red Lys - AOC Anjou Gamay 2008 ( Age of grape more than 40 years)

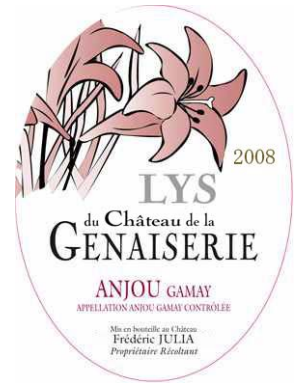


### Vinification

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.



<b>Appellation</b>	:	AOC Anjou Gamay
<b>Vintage</b>	:	2008
<b>Grape Variety</b>	:	100% Gamay
<b>Soil</b>	:	Argilo-sableux sur sous-sol calcaire
<b>Plantation Density</b>	:	1800 vines / acre 4500 vines / hectare
<b>Alcohol</b>	:	12.5 % vol.

Château de la Genaiserie

Frédéric JULIA - 49190 Saint-Aubin de Luigné

Tel : 33 (0)2 41 54 38 82 – Fax : 33 (0)2 41 54 60 45 - E-mail : [genaiserie@genaiserie.com](mailto:genaiserie@genaiserie.com) - [www.genaiserie.com](http://www.genaiserie.com) (Français/English/中文)