

Côteaux Bourguignons Gamay Fin

REDISCOVER GAMAY WITH US !



TERROIRS

We are fortunate to have 3 parcels in Nantoux (En Bignon, Le Clou and another towards the Montagne de Cras) of very old Gamay vines.

This other red grape variety of Burgundy is still too little known for its ability to create great wines. We are a few pioneers in Burgundy to produce this Gamay wine in the «Burgundian style» with the same care as Pinot Noir.

VITICULTURE

Traditionnal low vineyard with 10 000 vines/ha, Guyot cane pruning

WINEMAKING

Hand harvest at optimum ripeness. Very small yield.

Winemaking : start of carbonic fermentation maceration, careful extraction, 50% of whole cluster, wooden fermenters.

Barrel aging: 12 months in average with old oak and vat.

WINE & FOOD PAIRINGS

Fruity bouquet interwoven with green peppers, spices and aromatic herbs. Easy-drinking on the palate with great depth and lovely soft tannins.

Enjoy with charcuterie, a BBQ, vegetable lasagna or Chaource cheese.

Cellaring: 3-5 years.

KEY INFO

Varietal : 100% Gamay

Appellation : Côteaux Bourguignons

Colour : red

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)

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