

# GAMAY NOIR 2020



- Appellation Vin de France
- Average Vine Age 30 years
- Pruning Gobelet
- Density of Vines 9000 vines/ha
- Varietal Gamay Noir
- Soil composition Granite and Schist
- Harvest Hand picked
- Average yield 40-50/ha

## Description

Owner of an exceptional domain, the vineyards of the Henry Fessy House cover more than 70 hectares in the heart of the best Crus. Originally from Burgundy, the Gamay Noir is a naturally fruity grape variety that produces elegant and balanced wines. The owl has been reintroduced in the vineyard to fight and eliminate rodents and other animals harmful to the vine.

## Winemaking

Traditional temperature-controlled vinification.

## Tasting note

With a shiny ruby color, our Gamay Noir 2020 offers a fruity and intense nose: the aromas of jammy black fruits and mirabelle plum are wonderfully combined with subtle notes of black pepper and undergrowth. On the palate, we find this fruity aspect at first impression, with a nice freshness and a melted but present structure. Serve with red meat dishes such as fondue bourguignonne or beef tartar, or with a cheese/cold cuts board.

## Suggested food pairings

Game, meats in sauce, flavored roasts, cold cuts, cheeses.

## Serving temperature

13-14°C

