



COTEAUX DU LYONNAIS GROS CAILLOUX

Surface: 230 hectares
Vines age : 40 years
Location : villages around Lyon.
Appellation : Coteaux du Lyonnais
Soil : terres silicieuses, généralement caillouteuses.
Orientation : south-east / south-west
Grape variety : gamay noir à jus blanc
Harvest: by hand
Wine making : semi-carbonic
Ageing : in vats



History

At the time of Lugdunum, the vine was established in the Monts d'Or, side slopes, between Lyonnais Mountains and valleys of the Saone and Rhone.



Terroir

The Gamay noir grape with its white juice for the reds. The appellation's only red grape variety, its full potential is revealed thanks to the hard work of the wine producers. Its intense bright red colour has violet reflections..

Vinification guarantees it a soft structure combining a certain roundness with tannins that are present but not aggressive.. The Gamay noir grape with its white juice for the reds.

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Wine

- Robe: red ruby colour.
- Nose: fruity aromas of blackberry and raspberry typical Gamay grape.
- Mouth: simple and love wine, crisp fruit.



To be served with

The Coteaux du Lyonnais marries well with the traditional meals of the region of Lyon but can also be appreciated throughout a whole lunch.

The Coteaux du Lyonnais is a highly aromatic wine that could be drunk young to enjoy its fruity bouquet. Best between one to 3 years.

It should be served between 16° and 18° C.