

GAMAY'

very fruity, very fizzy, very fresh

fizz



TERROIR

Grown in the Beaujolais region's granitic soil, a terroir which shows off the full potential of the Gamay grape's aromas, Gamay'fizz expresses all the originality of a sparkling red wine while preserving the typicity of its terroir.

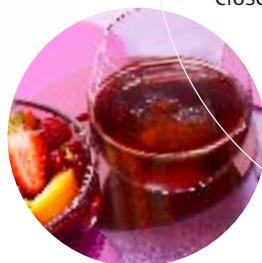


Gamay'fizz should be enjoyed well-chilled and served in a glass that has been placed in the freezer.

VINIFICATION

Made according to the traditional method, Gamay'fizz requires 2 phases of fermentation.

The first, known as alcoholic fermentation, takes place in open tanks. The second fermentation, known as "prise de mousse", is carried out in closed tanks. It is stopped when the desired alcohol level is reached, at approximately 7% alc./vol.



WINE

Colour: deep, sparkling ruby with fine bubbles.

Nose: highly aromatic, delicate, and fruity with notes of blackcurrant and blueberry. Palate: Very fresh, light, and harmonious.

FOOD & WINE PAIRING

From cocktail hour through to dessert, Gamay'fizz is the perfect match for tapas, antipasti, barbecues, and other delicious moments shared with friends.

SERVING TEMPERATURE

When the Cooledot® key turns blue, at approximately 6°C.

