

cabochard 2024

Dry rosé - Gamay – Vin de France



Grape variety	Gamay
Cultivation method	Organic viticulture Gamay vines.
Wine making process	Vinification at the Domaine Sérol . Direct press method. Cold settling of the juice. Alcoholic fermentation with indigenous yeasts. Malolactic fermentation. Aged 3 months in cement tank. Light filtration, bottled by the Domaine's team. Alcohol content: 11.5% ABV
Bottling	Lightweight glass bottle (395 g) Screw-cap closure Available in 75 cl.
Certification	Organic wine certified by FR-Bio-01-Ecocert Agriculture France
Service	To be served at 11°C. Can be cellared for 2 years.