DOMAINE ROYET

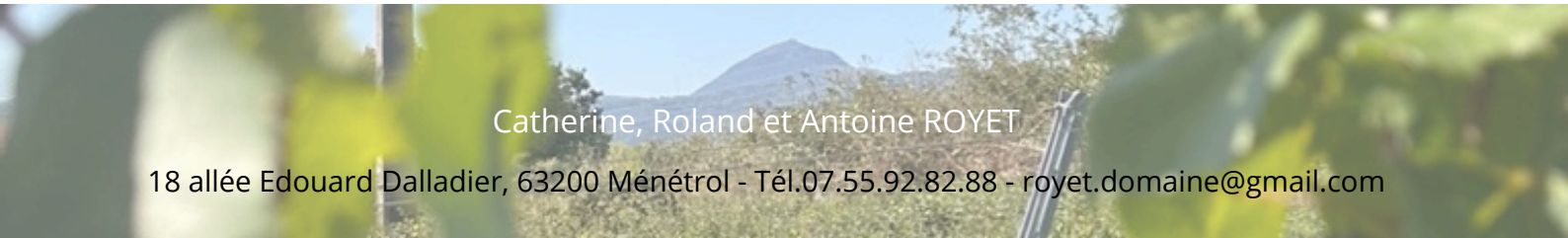
LES CÔTEAUX

THE WINE :
Appellation: Côtes d'Auvergne Châteaugay "Les Côteaux"
Certification: Organic farming
Colour: Red
Grape variety: Gamay

BY THE PLOT :
Village: Ménétrol
Plot: Bourrassol
Exposure: East–South
Year planted: 1992
Soil: Peperite (volcanic rock), limestone

IN THE CELLAR :
Destemmed grapes undergo cold pre-fermentation maceration at 8°C for 4–5 days, followed by yeast inoculation and 15 days of alcoholic fermentation in concrete tanks, with daily pumping over. The wine is then drawn off and aged in fibreglass tanks.

TASTING NOTES :
Deep, almost black in colour. From volcanic terroir, this 100% Gamay offers attractive fruit aromas on the nose and spicy, slightly smoky notes on the palate, typical of Auvergne wines. Harvested at optimal ripeness, it has restrained acidity and balanced tannins. A powerful, structured wine. Open one hour before serving.
Food pairings: Grilled meats, barbecue, capon, roast meats
Serving temperature: 16–18°C
Ageing potential: 7–8 years



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