DOMAINE ROYET

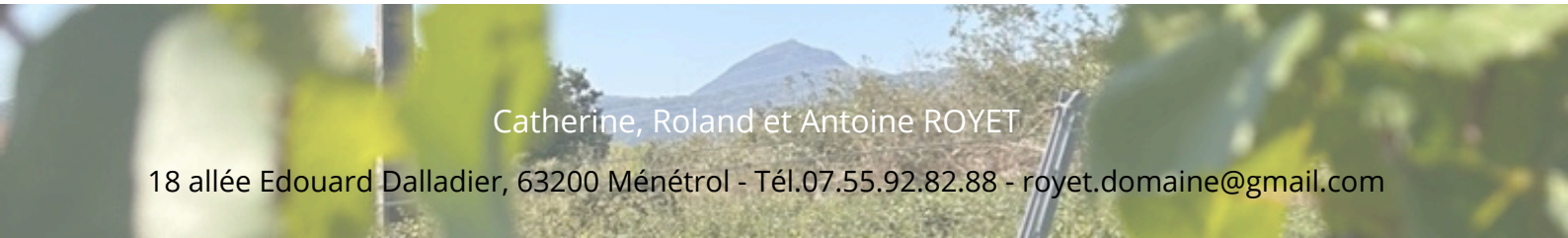
HERITAGE DES VOLCANS

THE WINE :
Appellation: Côtes d'Auvergne "Héritage des Volcans"
Certification: In conversion to organic farming
Colour: Red
Grape variety: Gamay

BY THE PLOT :
Village: Cébazat
Plot: Tracol
Exposure: Open plain, exposed to winds from all directions
Year planted: 1980
Soil: Silty-sandy

IN THE CELLAR :
Destemmed grapes, direct yeast inoculation and 15 days of alcoholic fermentation in concrete tanks at relatively low temperatures, with daily pumping over. Early devatting followed by tank ageing.

TASTING NOTES :
Deep black-ruby in colour. From volcanic terroir, this traditional Auvergne Gamay has a clean aromatic profile. Its pronounced spice and light pepperiness on the palate evoke the Auvergne terroir. Very fresh with gentle acidity, it displays youthful fruit notes on the nose.
Food pairings: Meat in sauce, spicy dishes, barbecue
Serving temperature: 16–18°C
Ageing potential: 3–5 years



Catherine, Roland et Antoine ROYET
18 allée Edouard Dalladier, 63200 Ménétrol - Tél.07.55.92.82.88 - royet.domaine@gmail.com