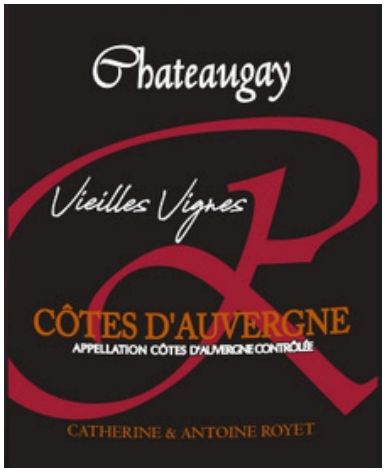
DOMAINE ROYET

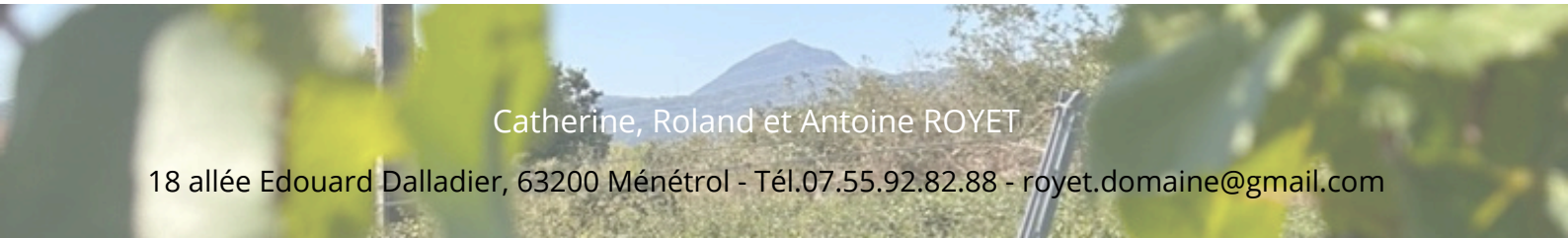


THE WINE :
Appellation: Côtes d'Auvergne Châteaugay "Vieilles Vignes"
Certification: Organic farming
Colour: Red
Grape varieties: Gamay 60%, Pinot Noir 40%

BY THE PLOT :
Village: Ménétrol
Plot: Bourrassol
Exposure: East–South
Year planted: 1930
Soil: Peperite (volcanic rock), white marl

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 temperature is raised to 32°C at the end of fermentation, followed by devatting and tank ageing.

TASTING NOTES :
Deep, almost black in colour. From volcanic terroir, this wine showcases the Gamay–Pinot Noir blend. Very ripe, jammy black fruit on the nose, with spicy notes on the palate and powerful yet refined, rounded tannins thanks to the Pinot Noir. Warmth, finesse and the power of the terroir come together. Open one hour before serving.
Food pairings: Cheese, game, duck breast, grilled meats
Serving temperature: 16–18°C
Ageing potential: 10 years



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