



LE MONT DE PIERRE

MÂCON-IGÉ

A Gamay plot of 1 ha at Igé which was formerly known as «Montpellière », east-facing and rather high up on the hillside.



LE MON PIERRE

Thanks to the work undertaken in the vine from spring – with the de-budding followed by the leaf-thinning of the bunches in order to aerate the grapes to a maximum before the green harvesting of them in July, the grapes reaching ripeness in good sanitary conditions. During the maceration period – at 18°C for 10 days – we carry out reassembling to gently remove colors and tannins from the skins. This vintage, essentially made from old grapes, gives a fruity and rounded wine, as well as a beautiful body with a cherry-red color that is typical of the Gamay grape.

GAMAY GRAPE

CLAY-LIMESTONE SOIL

EXPOSURE South-East

AGE 25 to 60 years old

AREA 1 ha

VINTAGE CUTTING Single Guyot (cane training system)

HARVESTING PROCESS Hand-picked (old vines) and machine-picked (young vines) and blending

RECEPTION Sorting belt, destemming and vatting

VINIFICATION In vats, maceration from 5 to 7 days

FERMENTATION Controlled temperature of between 13°C and 17°C

CRUSHING Slow pneumatic at low pressure

BOTTLED On the estate, in spring following the harvest