



Domaine des As

La nature pour terrain de jeu

MACON PERONNE

Red Wine AOP Mâcon Peronne



Varietal : Gamay 100%

Vineyard : Old vine +/-30 years old

Soil : Clay and limestone. It is fully worked while respecting the environment and the plant.



Area : 40 hL/ha

Yield : 40 hl/ha

Harvest : Done by hand



Vinification : Maceration in whole bunches 10 days approx T°C 28 then pneumatic pressing fermentation in stainless steel tanks and a 5-year-old barrel

Ageing : On fine lees for 10 months in stainless steel tanks

Production : 10hL



Tasting note : Smooth and very fruity (raspberry, cherry)



Food pairing : It will pleasantly accompany all your meals

Storage : To be drunk within 5 to 6 years

To be served fresh 16°C



Organic



Domaine des As – 1045 Route des As 71260 Péronne

Tel : 06.49.16.64.14 / 06.82.41.25.98

domaine.des.as@orange.fr

www.domainedesas.fr

www.facebook.com/domainedesas.peronne

