Arnaud COMBIER Bourgogne Gamay 2024 AOP Bourgogne





A unifying version of a Burgundy, interpreted by this Gamay.





13% alcohol



100% Gamay



Clay and limestone. Vines less than 10 years old.



Maceration at low temperature. Vinification without added sulphites in stainless steel tanks.



A shimmering garnet colour, that reveals an intensely luscious aroma of red fruits. A juicy wine to enjoy now.



Perfect with truffled ham and Comté cheese croque monsieur at <u>the Barav restaurant</u>, an institution in the Marais area of Paris.



Recommendations: Serve between 16 and 18°C Aging potential: At least 10 years.

Bourgogne

gamay

2024

ARNAUD COMBIER -

GRAND VIN DE BOURGOGNE

PRODUCT OF FRANCE - PRODUIT DE FRANCE RED WINE -VIN ROUGE