

***ANJOU GAMAY***  
***CHATEAU DE BELLEVUE***

***Grape Variety :***            Gamay 100%

***Technical criterion:***

The grapes are harvested at their maximum maturity.

They are made into wine at the first pressing and are ready young. (en primeur)

After maceration – from 5-10 days, the wine acquires a lively red ‘robe’ with touches of violet.

***Characteristics of the wine:***

The nose is complex with an aroma of red fruits and in particular of red currant and sometimes blended with the notes of exotic fruits.....

In the mouth it reveals a sustained bouquet, velvet, round and supple.

***Gastronomy:***

L’ANJOU GAMAY is best enjoyed young.

It can also accompany fish dishes, white meats, quiche, savoury flans, and pastry dishes.

Serve chilled at around 12°.

***Packaging:***            75 Cl. Bottles  
                                Carton of 6 or 12 bottles  
                                European pallet

***Château de Bellevue Herve TIJOU 49190 St Aubin de Luigné 02.41.78.33.11***