

Jonathan Buisson

LIEU DIT
PIERREUX
BROUILLY



GRAPE VARIETY : Gamay

TYPE : Red

COMPOSITIONS : parcel selection locality Pierreux

TERROIR : Rock blue origin volcanic soils (diorites)

AGE OF THE VINE : 50 years

WINEMAKING MÉTHOD

Long maceration (14-15 days) whole grape, spontaneous fermentation from natural yeasts, temperature fermentation 20°C

MATURING

12-18 months in large oak barrels, this wine has little or not been filtered, this wine has little or not sulphiting

SERVICE

TEMPERATURE SERVING : 12-14°C

CELLARING : 8-10 years

Manual harvesting. All our grapes come from living soils, on our plots in conversion to organic farming.

Contact us

Domaine Les Roches Bleues - Jonathan Buisson
961 route du Mont Brouilly, 69460 Odenas - France

06 17 38 11 71

contact@domainelesrochesbleues.com

