



## DOMAINE DE LA COTE DE BERNE

### ETINCELLE DE GAMAY ( ROSE SPARKLING) - PET' NAT

*Domaine de la Cote de Berne is 17-hectare estate run by Rémi Sandrin. He represents the 5th generation of winegrower. The vines are spread over several crus in Beaujolais : Brouilly, Juliéna, Moulin à Vent and Morgon. Some vines are in very old age (up to 80 years old) and mostly harvested by hand. The vat room is also ancient with some concrete vats dating back to 1900.*

**GRAPES** : 100% Gamay

**ABV**: 8%

**AGE OF THE VINES** : on average 30 years

**SOIL** : Limestone and clay

**FARMING**: Goblet pruning. Grapes manually harvested after a strict sorting out on the vine

**WINEMAKING**: Direct press at low pressure (2 bars maximum), followed by a cold maceration for 36 hours (around 40°F). The temperature is then increased to finish the first alcoholic fermentation. When residual sugars reach 60 grams of residual sugars, the wine is filtered and then bottled to begin the second fermentation. Once it reaches 5-6 Bars, the wine is ready. This method is called “méthode ancestrale”, and it was first used for the Clairette de Die.

**TASTING NOTES**: Sweet aromas of red and black fruits (raspberry, blackberry and blackcurrant). Very fruity and sweet mouth due to the residual sugars

**FOOD PAIRING**: This wine is perfect for aperitifs and cocktails. Very light in alcohol and with a gourmet finish, it will also go well with desserts and chocolates

To be served at 55-60°F