

Of course "Le Pas Rouge", "the Not Red", is a red wine!

GRAPE VARIETY	Gamay Noir (75%), Gamay de Chaudenay (25%)
AGE OF THE VINES	32 years old
SURFACE	1,06ha
CULTURE TYPE	100% organic
SOIL TYPE	Sand, pebbles and clay over granite rock
HARVEST	100 % by hand and selective grapes Yield 37hl/ha : 2022 vintage 14° by vol.
NATURE VINIFICATION	Maceration in tank 13 days, 70% destem and the rest in whole cluster. Press juice and drop juice are blended. Alcoholic and malolactic fermentation are completed in tank with native yeast and native bacterium for malolactic. Not enzyme, no chemical addition.
MATURATION	Maceration in tank the time it takes ! Free sulphites < 1g/hl
DESCRIPTION	Crunchy red wine with notes spicy, red fruits, fresh and floral. To drink with friends for the pleasure of wine and life.
FOOD AND WINE PAIRING	Roast pork « Orloff style », a royal couscous or a poultry stuffed with prunes
TASTING	14 to 16° C Recommended storage time : 3 to 5 years

