



Grape Varieties	100% Gamay
Winemaker	Mathieu Moron and Pierre-Olivier Garcia
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.2g/L
Acidity	6.8g/L
Wine pH	3.18
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Childhood friends Mathieu Moron and Pierre Olivier Garcia began their new venture in 2016 when Mathieu's father gave him a small parcel of vines in Nuits-Saint-Georges. They bought a house in the centre of Nuits and converted it into a winery. Mathieu and Pierre Olivier work the vines in order to restore biodiversity in the vineyards, something they feel has been lost due to the focus on single-crop farming across the region. Their 'eco-attitude' means they experiment with cereals, ploughing, planting trees and even use chickens to graze the land, in an attempt to bring back bees and butterflies to their 0.4 hectares of vineyard. In addition, they source grapes from a network of grower friends with whom they work closely, in order to have as much control over the quality as possible.

VINEYARDS

Soils of 'La Folie' vineyard are derived from the typical Beaujolais pink granite subsoil with an arenitic sandy layer deposited over the steep slopes of the western part of the Brouilly appellation. The soils ensured good drainage conditions and the availability of iron, manganese and other elements for the vines.

VINTAGE

2017 had favourable weather conditions throughout. The days alternated between warm and sunshine, and rainy, enabling the vegetative cycle to process perfectly. The sun-drenched grapes were rich in aromatics, making for a very interesting vintage.

VINIFICATION

90% of the grapes were destemmed before fermentation and 10% were whole bunch fermented. 20% of the wine was aged in new oak barrels.

TASTING NOTES

This Gamay is deep red in colour with precise notes of pure red fruit and hints of spice on the palate. The wine has stunning balance with bright acidity and depth of fruit resulting in a long finish.