



CHÂTEAUMEILLANT

CHÂTEAUMEILLANT « LA VEILLANTE »



VINEYARD

The origins of the Châteaumeillant vineyard date back to the 5th century. Today, it extends over 7 villages to the south of Bourges, and is planted on siliceous soils dominated by sand and sandy-clay.

GRAPE VARIETY

Gamay

TERROIR

Clay and limestone

WINEMAKING

- Hand-harvested
- Maceration for about 8 days at 25-30°C
- Twice-daily pumping-over
- Malolactic fermentation in stainless steel tanks
- Aged in vats until bottling, which takes place in June of the year following the harvest

TASTING

A beautiful light ruby color characterizes this wine from southern Berry.

Its expressive nose reveals lovely red fruit aromas.

The freshness of the attack reveals the soul of Gamay. On the palate, the finesse and elegance of the tannins conclude on a spicy note.



Food pairing

White meats and cheeses are its best friends



Service temperature

Between 13 and 15°C (55-59°F)



Ageing

3 to 5 years