

- Les Vins de Copains- **VIN D'ANTOINE**

Grape Variety : Gamay
Exposure : South-West
Soils : Clay-schist and Quartz
ABV : 13°
Vintage : 2025
Cellaring potential : 3 à 5 ans

Biodynamic Preparations :

Cow dung compost, herbal teas (nettles, horsetail...) dynamised and then pulverised. Ploughing, manual hoeing based on the earthly and lunar rhythms
Manual harvest

Production method :

Entirely destemmed grappes 8 days maceration
Raising in oak tank

TASTING

My Robe : Ruby robe, with raspberry colored reflections

My Nose : Ripe black fruits with a touch of liquoric

My Mouth : Light and fruity, Red and black fruits aromas.

Wine and Food Pairing : Spanish Tapas, Charcuterie and tomatoes salted pastry, Rosemary rabbit rillettes, Marinated and stewed pork with Thyme and Panfried roots vegetables

Service Temperature : 14 to 16°

