



Thierry Dessein

## MÂCON ROUGE

Granit

100% Gamay

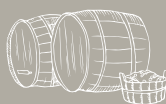


### TERROIR

This wine is made with our parcel of 50-year-old Gamay vines which have south-westerly aspects that expose them to sunlight throughout the day and allows them to maintain their warmth late into the evening. This ensures the vines do not suffer rapid temperature fluctuations and stimulates photosynthesis, ensuring that the Gamay grape (usually associated with the Beaujolais region, further south) can develop physiological ripeness quickly, under stress, in Burgundy's precarious continental climate.

### VINIFICATION

The grapes are handpicked in mid-September.



The grapes are pressed slowly in a pneumatic press. The free-run juice is then drained and left to settle at low temperatures half of the wine is then transferred to oak barrels, and half of it to a steel vat, where it undergoes alcoholic fermentation and is aged until the following Spring (April/May).

### TASTING



This medium purple wine has the aroma of red fruits, ripe strawberries and cherries, with notes of spice from the oak. On the palate there is a touch of clove and black pepper, and the fruit flavours are prolonged into a cherry finish.