

LUC PERCHER L'ÉPICOURCHOIS

QUATRE G

Loire , France



Millésime	2014
Appellation	Loire Vin de France
Sols	Clay Silica Limestone
Altitude Des Vignes	90 meters above sea level
Orientation	East West
Cépages	Gamay à jus blanc Gamay teinturiers (Bouze, Chaudenay, Fréaux)
Viticulture	Certified Organic
Palissage	Guyot
Pi/Hect	6000 pi/ha
HI/Hect	26hl/ha
Vendanges	Hand harvested
Vinification	Classic maceration, 10 days in vats
Levures	Indigenous
Élevage	5 months in tank on the lees
Volume D'alcool	12%/vol
Sulfites	19mg/l
Sucre Résiduel	2.5 g/l
Acidité Totale	3.6 g/l
Color	Semi-dark red
Degustation	Aromas of fresh fruits, spices and refreshing finish
Temperature Of Service	14°C

BOIRES
