



Domaine
CARCENAC
Vigneron de passion ô coeur des graves

Cuvée : Primeur

Its inimitable taste comes from both Gamay grape variety and carbonic maceration technique of vinification.

Technical sheet :

Grape Variety : Gamay

Terroir : Clay

Yield : 55 hl / hectare

Vines Age : 15 to 25 ans

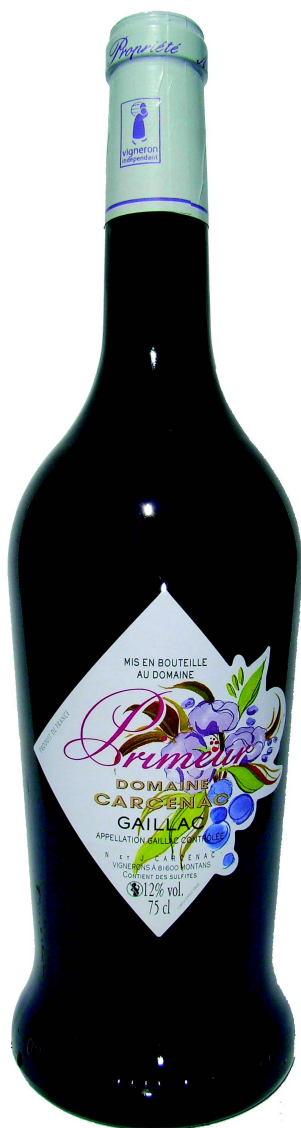
Ageing Capacity : 1 to 2 years

Service Temperature : 14 to 17 ° C

Vinification : Hand picked. Carbonic maceration then fermentation at low temperature. Bottling.

Tasting : Beautiful ruby color with purple glints when young. Nose has intense ripe red fruits aromas (raspberry, currant...) with amylic notes.

Pairing : it can be paired with dishes from the early winter made with light poultry or fishes. Its freshness makes it also perfect in summer with salads, cold cuts or grilled meat.



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