

In 2016, we added a grape juice made using Gamay teinturier (the pulp is red, as opposed to the clear pulp in the more commonplace Gamay) to our range. These are grapes that give coloured juice on direct pressing. With no added preservatives or sugar, this is an entirely natural artisan grape juice. It is available in 25 cL bottles.

In the vineyard

Locality La Carrière

On the commune of Liergues, Porte des Pierres Dorées - Rhône.

Gamay de Bouze and Gamay de Chaudenay planted in 2008.

On limestone marl.

Surface area of 0.50 ha (1.1 acres) with 6 250 vines/ha. The rows are planted 2 metres apart. North-west facing.

11 % of the surface area is set aside for flora and

GPS Lon: 4° 40′ 42″ E, Lat: 45° 58′ 38″ N.



In the cellar

Hand-picked.

Direct pressing.

No added sugar.

No added preservatives.

Pasteurised on the estate.

Annual production of 700 bottles.

In the glass

Concentrated and very colourful, sweet and fruity.

Serve cool, on the rocks or as part of a cocktail.

Loved by chidren and adults aliked!

