

*Domaine Bellevue* Un terroir  
*Earl Vauby* Des vins  
Vigneron en val de Loire



**Soil** : Sandy soils and silica to obtain a fruity wine.

**Grape** : 100% Gamay

**Harvest** : With the sunshine of early September, and sorting done in the vineyard before harvest, harvest was healthy, with an optimal maturity. That's why we have a very balanced Gamay full of fresh fruit with very good harmony in the mouth.

**Winemaking**: After being de-stemmed, the grapes are put in tanks for maceration, cold and controlled for six days at 8-10 ° C. Then the temperature is quickly raised to 18-20 ° C to start the fermentation, for 5 to 6 days. Devatting comes just a week after the end of fermentation. Then comes a phase of micro-oxygenation controlled daily by a winemaker, which this year lasted until the start of malolactic fermentation. This has triggered the end of October, after which the wine is aged in tanks until bottling (March April).

*Commentaires de dégustations réalisés par Mr Dominique Layac (œnologue).*

VAUBY Patrick ☐ VIGNERON  
Les Martinières ☐ 41140 NOYERS SUR CHER ☐ FRANCE  
Téléphone : 02 54 75 38 71 - 02 54 71 42 73 ☐ Fax : 02 54 75 21 89  
RCS Blois D 382 234 490 - N° TVA FR 37 382 234 490  
Site [www.domainebellevue.fr](http://www.domainebellevue.fr) - E-mail : [pvauvy@domainebellevue.fr](mailto:pvauvy@domainebellevue.fr)