



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Domaine des Berioles, Gamay Brut Nature, VMQS, Rosé

VMQS, Vallée de la Loire et Centre, France

Located in the heart of the Saint-Pourçain appellation, and initially devoted to cereal crops, Olivier Teissèdre acquired the estate in 1976. In 1989, Olivier's wife, Odile, wished to diversify the estate's activities. That same year, they became owners of Clos des Bérioles and planted the first 9,000 vines on the Climat des Bérioles. Over the next 22 years, the vineyard developed to 8 hectares. In 2011, their son Jean joined to the family estate after training in Burgundy and the Loire Valley. He officia

TERROIR

Blend of different parcels, in Cesset
Clay-limestone soil
South East facing exposure

WINEMAKING

Manual harvesting in 25 kg crates
Selective manual sorting on a sorting table
Cold settling (9°C)
Vinification and fermentation at low temperature (13°C at the start, rising to 17°C at the end)
Secondary fermentation (prise de mousse) using the traditional method

AGEING

12 months on lattes before disgorgement
Zero dosage

VARIETAL

Gamay 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Between 8 and 10 degrees C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

A dry sparkling wine with fine bubbles.
A delicate nose with hints of red fruit.

FOOD PAIRINGS

Ideal for any festive occasion or as an aperitif, and perfect with red-fruit desserts.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

