



Domaine GIROUD

Mâcon Red 2016

Region :	Bourgogne
Name :	Mâcon
Color :	Red
Vintage :	2016
Grape varieties :	Gamay (100%)
Alcohol :	11.5 %
Capacity :	75 cl
Allergens :	No allergens identified



ELABORATION

Sustainable viticulture.

Mechanical harvesting.

Temperature-controlled fermentation in stainless steel vats, Use of cultured yeast, Traditional vinification, Remontage.

Ageing in stainless steel vats, Traditional corks.



TASTING

EYE : Ruby-red colour, intense.

NOSE : Almond aromas, prune aromas, slight salted-butter caramel aromas.

MOUTH : Tangy, cherry hints, cooked fruit hints, prune hints.



SERVICE

OPERATING TEMPERATURE : Between 10° and 12°.

GUARD : To be consumed from 2018



FOOD AND WINE PAIRING : Grilled chitterling sausage, Flank steak with shallot, Roast squab, Navarin of lamb, Washed rind cheeses

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