



Gilles Copéret

CUVEE D'EXCEPTION EQUATION

GRAPE VARIETY

100% Gamay Noir à Jus Blanc

COLOUR

Red

TERROIR

On a southeast facing plateau where the well-eroded granitic soil is deep.

AVERAGE VINE AGE

The grapes for this wine come from 70-year-old vines that give a very low yield.



TENDING

Goblet pruning, integrated, eco-friendly tending techniques for many years, Terra Vitis certified since the 2018 vintage; the prunings are minced then left in the vineyard to return the nutrients to the soil.



VINIFICATION

Hand picking only. 25-day semi-carbonic whole bunch maceration. 12-month oak barrel maturing - the oak comes from forests in Central France - before bottling.



TASTING

EYE : deep and dark in hue

NOSE : lovely, concentrated dark fruit with menthol notes

PALATE : round, powerful, deep

SERVING

SERVING TEMPERATURE

: 17°C/63°F - Decant up to 12 hours before enjoying it

CELLARING

: 10 à 15 ans

PAIRINGS

: with dry-aged Angus beef rib steak or a haunch of wild boar

