

WINE SHEET

REDS



Chénas 2022



Appellation : Chénas AOC

Grape Variety : Gamay

Alcohol : 14,0%

Terroir : Granite

Age of vines : From 40 to 80 years

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),
Goblet pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 10 months of ageing in large conical trunk wooden tanks,
bottled by us

Number of bottles :

5'800 bottles

Morgon 2020



Appellation : Morgon AOC

Grape Variety : Gamay

Alcohol : 13,5%

Terroir : Granite

Age of vines : From 30 to 70 years

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT) and worked by horse, Goblet pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 12 months of ageing in barrels and 24 further months in large

conical trunk wooden tanks, bottled by us

Number of bottles :

5'000 bottles

Mâcon Rouge 2022



Appellation : Mâcon Rouge AOC

Grape Variety : Gamay (Massale Selection)

Alcohol : 13,5%

Terroir : Limestone-Clay

Age of vines : From 30 to 80 years

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),
Guyot Poussard pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 18 months of ageing in large conical trunk wooden tanks,
bottled by us

Number of bottles :

4'100 bottles

Les Crays 2022



Appellation : Bourgogne Rouge AOC

Grape Variety : Pinot Noir

Alcohol : 12,5%

Terroir : Chalky soil

Age of vines : 30 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),
Guyot Poussard pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 10 months of ageing in large conical trunk wooden tanks,
bottled by us (also available in magnums)

Number of bottles / magnums :

10'400 bottles / 500 magnums

Cuvée Auguste 2022



Appellation : Bourgogne Rouge AOC

Grape Variety : Pinot Fin

Alcohol : 12,5%

Terroir : Limestone

Age of vines : 70 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),
Guyot Poussard pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 10 months of ageing in barrels,
bottled by us (also in magnums and jeroboams)

Number of bottles / magnums :

10'700 bottles / 730 magnums

Manganite 2022



Appellation : Mâcon Cruzille AOC

Grape Variety : Gamay Petits Grains

Alcohol : 13,0%

Terroir : Calcaire

Age of vines : 70 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),
Guyot Poussard pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 10 months of ageing in barrels,
bottled by us (also in magnums and jeroboams)

Number of bottles / magnums :

4'800 bottles / 480 magnums

Cuvée 910 2022



Appellation : Mâcon Rouge AOC

Grape Variety : Gamay, Pinot Noir, Chardonnay (co-fermentation)

Alcohol : 13,0%

Terroir : Calcaire

Age of vines : 70 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT) and worked by horse, Guyot Poussard pruning, harvested by hand

Vinification :

Co-fermentation with semi-carbonic maceration, 8 months of ageing in large conical trunk wooden tanks, bottled by us (also in magnums and jeroboams)

Number of bottles / magnums :

7900 bottles / 790 magnums

MegaMix 2021



Appellation : Vin de France

Grape Variety : Muscat, Gamay, Pinot Noir (assemblage)

Alcohol : 13,5%

Terroir : Limestone-Clay

Age of vines : From 25 to 80 years

Cultivation method :

Guyot Poussard pruning, harvested by hand

Vinification :

Short carbonic maceration, aged 18 months in large conical trunk wooden tanks, bottled by us

Tasting Advice :

To drink for aperitifs, BBQs and fancy dress parties – for now

MEGAMIX
VIN DE FRANCE

- Cépages : Muscat, Gamay, Pinot noir.
- Terroirs : Granit et Calcaire
- SO2 total : <10mg/L
- PH : 3.40

MIS EN BOUTEILLE PAR
Julien Guillet
À SAGY F.71260 CRUZILLE
EURL DES VIGNES DU MAYNES
CONTIENT DES SULFITES - PRODUIT DE FRANCE



13.5% 750 ml



SCAN-ME !