

Yvorne "Semper Fidelis"

Gamay

2022



The Vineyard

The Domaine de La Pierre Latine is made up of eight parcels distributed around the edge of the appellation of Yvorne and bounded by the foothills of the Vaud Alps. It is entirely west / southwest facing with steep slopes of up to 35-40%, which allows good natural land drainage.

Altitude 410 to 600 meters

Position west/southwest

Soil rich in alluvium, sediment, scree and gravel, on an alpine limestone bedrock

Cépage Gamay, average 20 years old. Pruning: taille longue (Guyot)

Cultivation minimal chemical intervention.

The Winery

The grapes are picked by hand at peak maturity and carefully sorted in the vineyard. After destemming, and pressing the grapes undergo a short, cold, maceration (a few days). Fermentation temperatures are controlled at 28-29°C and fermentation lasts an average of 3 to 4 weeks. The wine is aged in stainless steel tanks for around 6 months and then bottled after a light filtration.

Format Bottles (75cl)

For larger sizes please contact the Domaine at the beginning of the year.

Tasting

Colour Bright, dense, ruby

Aromatics Ripe red fruits with an elegant note of sweet spice. Even when young, the wine has remarkable aromatic complexity.

Palate Up-front, lively, fresh fruit. Crisp and juicy, the underlying tannins are subtle and well-integrated.

Serving

Optimum serving temperature 13-15°C

Aeration Ideally served in tulip glasses

Ageing potential 5-8 years

Food and wine pairing A versatile wine which can accompany any meal (vegetables, soups, Mediterranean cuisine). In the exuberance of its youth, this is a wine for 'Springtime drinking', evolving over two to three years to go brilliantly with white meats.