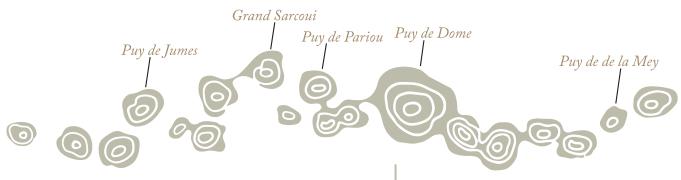
LES VOLCANS



CÔTES D'AUVERGNE

GAMAY PINOT NOIR

APPELLATION D'ORIGINE CÔTES D'AUVERGNE CONTRÔLÉE

Gamay and Pinot Noir are the two permitted varieties of the Auvergne appellation. Traditionally, they have always been blended together to produce a distinctive regional wine. The high altitude combined with the volcanic soils give a particular profile to this tank fermented light red. Young, juicy and fresh with a discernible mineral character, it is best enjoyed lightly chilled.

The Auvergne is the largest volcanic area in Europe and, in parts, resembles a lunar landscape. Dominated by a range of dormant volcanoes that were last active some 7,500 years ago, the Chaîne-des-Puys is a vertical line of well-defined peaks which form a geological vertebrae. The most famous of these is the Puy-de-Dôme which, at 1,465metres, is the highest in the chain. Whilst this volcanic skyline rarely tops 1,000 metres, it helps provide an effective barrier to the westerly weather patterns that would otherwise determine the region's climate. The vineyards are located on the eastern edge of the chain. Stretching intermittently for some 80 kilometres, they straddle the 45th Parallel, sharing the same latitude as the Northern Rhône and Bordeaux - although at a much higher elevation. Whilst plantings might have contracted severely since the boom years of the late 1800s, the vines that remain are at least orientated on the better south-east facing slopes.



750 ml