

## La Part du Colibri Gamay 2021

### Vin de France rouge



Grape variety: Gamay

Age of vineyards: 30-35 years old

Terroir & Origin: volcanic rock of gabbro type, villages of Gorges and Monnières

Harvests: hand-harvested, October 1<sup>st</sup>, 2021

Vinification & Aging: maceration of 7 days with one racking per day, indigenous yeasts, fermentation and aging in stainless steel tanks, bottled on March 29<sup>th</sup>, 2022

Analysis: 12% vol., < 0.5 gr/L of residual sugars, < 15 mg/L of total SO<sub>2</sub>

Production: certified in organic and biodynamic agriculture

Tasting: beautiful garnet red color, fresh nose, with a slightly spicy finish

Pairings: with charcuterie, red meat or cheese

Service: slightly fresh, around 11°C

Aging potential: 3-4 years old

#### The Legend of the Hummingbird

Here is the Amerindian legend of the hummingbird, the flowers' friend...

One day, says the legend, there was a huge fire in the forest. All animals terrified and shattered were watching helpless the disaster.

Only the little hummingbird buzzed about, getting small drops of water in his beak to drop them on the fire. After a moment, the armadillo irritated by his useless action, told him: "Hummingbird! Are you mad? You think that you are going to put out the fire with a few drops? I know," replied the hummingbird, "but I do my part of the job."