

CHRISTOPHE PACALET

Chenas
100% Gamay

TWO
THE WINE ODYSSEY



ESTATE

After some experiences in biochemistry and In the kitchen of few restaurants, Christophe Pacalet decide to create in 1999, with the help of his famous uncle Marcel Lapierre, the Domaine Les Marcellins. Christophe has selected the best plots of old vines and cultivate them exactly like he wants, in the respect of the wine and the environment thanks to obtain the best grapes.

VARIETALS

Composition: 100% Gamay
From a 1ha parcel call Les Brureaux

VINIFICATION

Manual harvest with a cold carbonic fermentation without SO2 and only with indigenous yest. The wine is aged on the lees in high volume wooden barrels during 6 to 9 months

TASTING NOTES

Eye: deep ruby robe, with lot of life and very attractive
Nose: bouquet with reds fruits and floral notes like peony, raspberry and reseda
Mouth: medium-body wine with a fruity attack, really generous and elegant at the same time. A wine who can be kept in your cellar for decades...