

**Grape varieties**

Pinot noir (50%) and Gamay (50%)

**Origin**

France, Loire, Côteaux du Giennois, Saint Père

**Soil**

clay-calcareous

**Vinification**

without destemming, alcoholic fermentation with native yeasts in concrete tanks

**Ageing**

12 months in stainless steel tanks

**Characteristics**

Red, Natural, Still, Fruity and juicy

**Properties**

SO2: &lt;10 mg/l, Residual sugar: &lt;2 g/l

**MATHIEU COSTE  
MC<sup>2</sup>**MATHIEU COSTE, Côteaux du Giennois,  
Saint Père

2015

37802

75 CL

**NATURAL**