



YVAN & CO

CHÂTEAU GALY

AOP CABARDES

VINEYARD

At an altitude of 205m, this south-facing limestone plateau is covered with alveolite and Lower Ilerdian oyster marl.

WINEMAKING

Harvested at optimum ripeness, whole berries, light pumping over and punching down during a long cold maceration.

AGEING

10 months in stainless steel tank.

TASTING NOTES

Aromas of violet and black currant on the nose. The mouth, round, fruity and concentrated, is full of roasted and spicy notes, mixed with forest berries.



GRAPES VARIETIES

Merlot, Syrah, Grenache, Cabernet Sauvignon



FOODS PAIRING

Meat cooked in a gravy, Poultry, Hard Cheese



TEMP
15 - 16°C



AGEING POTENTIAL
4 to 5 years