



DOMAINE DES MÛRIERS GAMARET

GRANDE RÉSERVE 2018

MAGNUM | David Burgat | Neuchâtel

The 2018 Gamaret is presented in a Magnum Bottle. Made from 100% Gamaret grapes matured for 24 months in American oak barrels. The bouquet is toasty, with hints of vanilla, spice and fruit. The exquisite burst of flavour from the nose is repeated on the palate. Gamaret is a red grape variety. Created by crossing Gamay and Reichensteiner, this variety was registered in Switzerland in 1991.

Tasting notes

Color

A strong, vibrant blackcurrant colour with playful touches of blackberry and cherry jelly.

Aroma

An extraordinarily fruity nose with a slightly peppery note.

Taste

Ripe forest berries with soft tannins, supple but dynamic thanks to a slight acidity. A perfect match for red meats (duck, lamb, horse or beef also with a spicy, peppery sauce), barbecues of all kinds and of course hard cheeses.

Finish

Long-lasting, full-bodied and round, balanced and vigorous finish with a subtle acidity effect.

About the Winery From the lands to your taste buds, a family story... The great wine adventure of Domaine des Mûriers began in the '70s on the shores of Lake Neuchâtel. Fifty years later, the Burgat family continues to bring to life the unique taste of the grapes, cultivated according to organic and biodynamic methods. For the love of nature, traditions and the land... The vineyards include five hectares of land, harvested by hand, free of pesticides, following the rhythm of the seasons. The grapes are slowly pressed and the wines are created in an artisanal manner. Domaine des Mûriers holds a Demeter Quality label and is a member of the Bio-Suisse group. A Domaine, to discover or rediscover red, white, rosé, sweet or Grand Réserve wines, there is no doubt that you will find your favourite among their different grape varieties and labels.