Yves Cuilleron Gamay Les Vignes d'a Cote





APPELLATION: IGP Ardeche CEPAGE: 100% Gamay AGING: 8 months in barrels

THE STORY

"For three generations, wine has been part of my family history, on my mother's and father's sides. My paternal grandfather established the estate in 1920, and in 1947 he began selling his wine bottled. In 1960, my uncle Antoine Cuilleron became the manager of my paternal grandfather's estate. In 1987, when I took over running it, I decided to settle in Verlieu, my mother's home village."

--Yves Cuilleron

THE SELLING POINTS

SUSTAINABILITY: Vegan

PAIRINGS: Grilled meats, white meats, cold meats



