

# Le 7

**Served at the " Best Restaurant in the World",  
the Noma, in Copenhagen:**



**Reasoning behind this wine:** The Gamay Noir is a very adaptable grape. As we were already producing naturally lower alcohol red wines, we thought that we could go a stage further and use a technique called the Méthode Ancestrale to make an even lower alcohol (only 8%) sparkling wine. We think that this is arguably the best expression of the Gamay Noir grape. Our customers think so too, as this is by far our best-seller, accounting for more than half our Gamay Noir production.

**Tasting notes:** due to the long and slow fermentation in the bottle on fine lees, the bubbles are tiny and persistent. The nose is very fresh and full of smells of crushed strawberries and raspberries, typical of the Gamay Noir grape. The palate is delicate and refreshing with a slight sweet finish. Served stone cold, the 7 is an excellent apéritif. The lower alcohol content is ideal before a meal. Wonderful partner for summer pudding as well!

**How this wine is made:** without adding sugar (no chaptalisation) as is the case with all our wines. The Methode Ancestrale is a very ancient way of producing sparkling wine and pre-dates the discovery of the Methode Champenoise. The wine ferments slowly at low temperature only for a few days and is bottled directly before fermentation is complete. The fermentation continues in the bottle, which produces the bubbles.

**Name:** The 7

When we decided to make this wine a few years ago, the problem was what to call it given that sparkling wine did not fit into the rules of the Appellation. The historic "Nationale 7" holiday road from Paris to the South of France passes through Roanne, our local town.

The style of this wine reflects the frivolity of the holiday-makers heading South before the days of motorways. So we decided simply to call it "7" in honour of this historic route, well known to all French people, due to the 1955 song by Charles Trenet called "Nationale 7".

**Grape :** Gamay Noir

**Soil:** granite

**Alcohol:** 8%

**Bottle:** champagne type, 75cl in case of 6.