

TOURAINE GAMAY

AOP TOURAINE GAMAY



REGION
VAL DE LOIRE



GRAPE VARIETY
GAMAY



VINTAGE
2018



TERROIR

2 HA OF GAMAY ARE SITUATED IN A AREA OF CLAY-BASED AND SANDY SOIL ON THE HEIGHTS OF THE COMMUNE SAINT-AIGNAN - SUR - CHER. THIS TERROIR ENABLES TO PRODUCE SMOOTH, LIGHT, DELICATE GAMAY, VERY TYPICAL FOR LOIRE VALLEY. THE AVERAGE AGE OF THE VINES IS 40 YEARS.



VINIFICATION

TRADITIONAL VINIFICATION OF RED WINES IN STAINLESS STEEL TANKS. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 12 MONTHS BEFORE BOTTLING.



TASTING NOTES

THE BRIGHT GARNET COLOR IN A GLASS. A PRETTY POMEGRANATE NOSE WITH BLACKBERRY BLAMBER SCENTS ANNOUNCES A LIGHT AND FRESH MOUTH.

THIS LIGHT BODIED WINE IS VERY SMOOTHY AND FRUIT FORWARDED ACCENTUATED WITH A NICE ACIDITY IN A MOUTH.



FOOD PAIRINGS

GOES WONDERFULLY WITH PIZZAS, PANINIS WITH HAM AND TOMATOES, BBQ WITH WHITE MEAT AND SAUSAGES, CHICKEN RAGOUT, AS WELL AS WITH SOME CHOCOLATE BASED DESSERTS (CHOCOLATE FONDUE).

AGEING POTENTIAL: 6 YEARS

SERVICE TEMPERATURE: 12° - 14°

WWW.DOMAINE-A-DEUX.COM

