

TOURAINE GAMAY

AOP TOURAINE GAMAY

**REGION**
VAL DE LOIRE**GRAPE VARIETY**
GAMAY**AGEING**
3 YEARS**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).

SERVICE TEMPERATURE: 12° - 14°