



AOC TOURAINE GAMAY Rouge

Grape variety : Gamay Noir with white juice 100 %

Terroir : Flinty clay with gunflints

Specificity : Red, still wine
12.6 % Alco/Vol
Total acidity 3.24 G/l H2SO4
Vintage 2015

Winemaking method : Short vatting : 5 days with temperature controlled
Devatting then alcoholic and malolactic fermentation ending
Maturing during 5 months, in stainless-steel tank

Tasting : **EYE** - Beautiful ruby red
NOSE - Liquorice scents
MOUTH - Easy drinking and fruity with red fruits basket aromas (strawberry, cherry and blackcurrant) with a nice lingering

Accompaniment : Charcuterie (cold cuts), poultry, white meat, grills, fresh cheeses

Serve it at 11°C (52°F)

Ageing : 3 - 4 years