

JUS DE GAMAY

AOP TOURAINE GAMAY



REGION
LOIRE VALLEY



GRAPE VARIETY
GAMAY



AGEING
3 YEARS



TERROIR

THE PARCELS ARE SITUATED IN THE AREA OF CLAY-BASED AND SANDY SOIL AND BENEFIT FROM A COOL CLIMATE THAT GAMAY GRAPE LOVES SO MUCH. THIS LOW TANNINS GRAPES ENABLE TO PRODUCE SMOOTH, LIGHT, DELICATE AND FRUITY WINES. THE AVERAGE AGE OF THE VINES IS 40 YEARS.



VINIFICATION

AFTER HARVESTING, GRAPES ARE DESTEMMED AND SORTED. AFTER A FEW DAYS OF MACERATION, THE ALCOHOLIC FERMENTATION STARTS NATURALLY. AFTER A MINIMUM OF 10 DAYS OF VATING, THE WINES GO THROUGH A LIGHT PNEUMATIC PRESS FOLLOWED BY THE MALOLACTIC FERMENTATION. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 6 MONTHS BEFORE BOTTLING.



TASTING NOTES

A BRIGHT GARNET COLOR. A PRETTY NOSE OF MORELLO CHERRY AND BLACKBERRY SCENTS IS ASSOCIATED WITH 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

THE BEST CHOICE FOR A PIZZA PARTY OR BBQ WITH WHITE MEAT AND SAUSAGES, OR LASAGNE / SPAGETTI ALLA BOLOGNESE. GOES PERFECTLY WITH CANTAL OR HOT BRIE CHEESES.

SERVICE TEMPERATURE: 12° - 14°

