

GAMAY

APPELLATION: TOURAINE AOC

GRAPE VARIETY: 100% Gamay

TERROIR: Flint clay and clay loam

SURFACE AREA: 3.50 hectares

YIELD: 55 hl/ha

VINEYARD MANAGEMENT: Sustainable agriculture, half-cane pruning, weeding under the row, green covering, defoliation and anti-botrytis treatment.

VINIFICATION: Mechanical harvest, vatting, alcoholic fermentation for 8 days at 20 to 22°, drawing off, malolactic fermentation, racking, egg white fining, racking, tartaric precipitation, filtration and bottling in April. Stored for 1 year before sale.

TASTING: The eye is drawn to the dark garnet colour. The highly complex nose opens with intense notes of red berries. The palate alternates between exceptional concentration and softness.

AGEING: 3 to 4 years

SERVING TEMPERATURE: 12 to 14°C

PAIRING SUGGESTIONS: Its lingering finish makes it a perfect match with chicken in sauce and grilled food.



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