

# GOSSEAUME

## GAMAY ROUGE

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**Wine Maker:** Lionel Gosseaume  
**Designation:** Touraine AOC  
**Location:** Choussy, Loire Valley  
**Vineyard:** Lionel Gosseaume Estate  
**Vineyards Size:** 22 acres  
**Average Age of Vines:** 20 years  
**Exposure:** Primarily East  
**Elevation:** 330 ft.  
**Soil:** Clay & silt, known locally as "Sables (Sands) de Sologne"  
**Variety:** 100% Gamay  
**Rootstocks:** 3309 & SO4  
**Training System:** Spur  
**Vine Density:** 2,450 / acre  
**Harvest Method:** Hand picked  
**Harvest Date:** October 9<sup>th</sup>  
**Yield:** 1,821 liters / acre  
**Fermentation Period:** 2 weeks of Carbonic Maceration  
**Fermentation Vessel:** Stainless steel tanks  
**Ageing:** 8 months in stainless steel tanks  
**Cases Produced:** 190  
**UPC:** 020106 50280 2

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Lionel Gosseaume is the son and grandson of winegrowers, but when he was a child, he just had one idea: to get away from the vines! He thought – “This job is too hard. The vines are low, the winery is wet, the sun is too hot and the rain too cold!” So he decided to have a life, far away from the estate. But, as the years went by, a little song kept singing in his head: “Hey Lionel, where are you going without grapes in your hands?” And the vines won: he came back! In 2007, Lionel was back on the land, managing his own small vineyard of 22 acres. Jean-Claude, a friend of Lionel's father, was the last owner of this small estate. Jean-Claude lived for his vines and he still works in the vineyard today, teaching Lionel what he has learnt in a lifetime in winemaking. To make lovely wine, you naturally have to manage the winemaking process, but first you need to know every acre of your vines so you can grow wonderful grapes. The vineyard is located in the Loire Valley, halfway between the famous Chateaux of Chambord and Chenonceaux, in the AOC Touraine. It is planted mainly with the aromatic grape, Sauvignon Blanc (75% of the vines) and with the fruity red grape, Gamay (20%). But it also includes two very rare white varieties: Mesliers Saint François and Menu-Pineau, which had almost disappeared from France. The estate is partly composed of old vines, with an average age of 25 years. The clay and silt soils are well suited to the production of light, fruity wines with distinct minerality and finesse.

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**Scoperta Importing Co. Inc.**

3091 Mayfield Rd. #310, Cleveland Heights, OH 44118  
P (216) 321-4162 • F (216) 321-1946  
[www.scopertaimports.com](http://www.scopertaimports.com)