

# GOSSEAUME



## Gamay Rose

### REGION

AOC Touraine, France

### GRAPE VARIETY

100% Gamay (the same grape used to produce Beaujolais)

### VINIFICATION

The grapes are sourced from vines that range between 20 and 40 years old. The winemaking starts with a cold fermentation process lasting several days to allow for maximum extraction of the aromas and flavors. The fermentation is stopped at the precise moment to conserve the residual sugars essential for the fine balance of the wine. The result is a crisp, fruity Rose wine.

### PROFILE

A fresh, lively, fruity Rose wine, with intense fruit aromas. The flavor is delicate with hints of raspberry and plum.

### SERVING SUGGESTIONS

Serve chilled. Excellent with pizza, barbecue and Asian fare.

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