

GOSSEAUME



Gamay Rouge

REGION

AOC Touraine, France

GRAPE VARIETY

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

VINIFICATION

This wine is sourced from vines that are over 40 years old. The grapes are harvested by hand and collected in small baskets. This keeps the whole clusters intact and undisturbed before being placed in tanks to undergo fermentation by Carbonic Maceration. This method produces a distinctly fruity style of wine that is low in tannins. After alcoholic and malolactic fermentations, the wine is aged for at least six months before being bottled.

PROFILE

Abundant classic Gamay fruit characteristics of strawberries and cherries as well as delicate tea leaf and dried fruit notes on the finish.

SERVING SUGGESTIONS

Serve lightly chilled with fresh, simple fare.

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