



Gamay rosé

Designation	Protected Geographical Indication Loire Valley
Grape variety	Gamay 100 %
Age of the vines	22 years
Vine training method	Sustainable farming TERRA VITIS
Vine growing techniques	Density of plantation : 4 000 vine stocks/hectares Height of vegetation : 1,60 m Total height of the vines : 2,10 m Grassing between the rows Disbudding and thinning out of the leaves every year
Harvesting	Mechanical at optimal maturity
Wine making	100 % direct pressing Alcoholic fermentation between 17 and 20°C Analytical follow-up by an oenological laboratory
Maturing	Maturing on the lees during 5 months
Character	Wine very fresh and aromatic with aromas of strawberry, cherry and candy English Wine supple and rich
Keeping and serving advice	To be served within 2 years Serve chilled 8° at 10°C
Food pairing	Salads, raw vegetables and meats