



Gamay rouge

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/hectare 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 % hot pre-fermentation maceration Alcoholic fermentation between 17 and 20°C Analytical follow-up by an oenological laboratory
Maturing	Maturing in tank during 6 months
Character	Light red wine and very fruity Aromas of red fruits (raspberry and black berry)
Keeping and serving advice	To be served within 4 years Serve at 14°-16°C
Food pairing	Taste with poultry and cold meats