



Touraine Gamay AOC 'Gamay des Gabares'

Red Wine



Certified organic wine, FR-BIO-01.



Our Gabare (Scow) story:

By the Loire, where Gabares boats sail on Europe's last wild river, carried by the winds and the currents, there is an organic vineyard. The winemakers take particular care when working the soil, their know-how is reserved for minimal intervention with the vines. All their efforts are focused on monitoring and anticipating natural processes. The grape quality is the key to the wine. In vats, as on the vine, nature is allowed to express itself.

The vineyard:

Appellation: Touraine Gamay AOC
Grape variety: 100% Gamay

The soil:

A rapid warming of the environment is guaranteed by a soil made up of flint "perruches" with a rich variety of stones (flint, perrons and spongestone...)

Wine making:

Manual harvesting in small crates helps to protect the grapes' integrity until the fermentation. The grapes are used whole, in the traditional way, with no pressing, or de-stemming. The fermentation period is natural and lasts 8 to 10 days at a naturally controlled temperature. Maturation takes place in vats for 6 months.

Tasting notes:

Appearance: Bright ruby red.
Bouquet: Powerful aromas of very ripe red fruits mixed with light touches of spice.
Taste: This wine surprises with its well-balanced, well-rounded taste and aromatic freshness.

Serving temperature and food pairings:

Serve between 14°C and 16°C

Serving suggestions: A marvellous accompaniment for cold meats, roasts and grilled red meat.

When to drink:

Ready to drink now.

