



Coteaux d'Ancenis Rouge La Pierre Couvretière

AOVDQS Coteaux d'Ancenis Gamay, Vallée de la Loire et Centre, France

The Gamay, a precarious grape variety, planted since the middle of the 19th century, expresses all its aromatic potential.

LOCATION

The Coteaux d'Ancenis vineyard is located on the edge of the Armorican Massif.

TERROIR

This original terrain is made up of schist (slate) and sandstone.

WINEMAKING

Hot pre-fermentation maceration (around 60°C for 24 hours). Vinification in temperature-controlled tanks at 20°C. Maceration for 15 days.

VARIETAL

Gamay 100%

SERVING

Serve at 16°C.

AGEING POTENTIAL

2 to 3 years

VISUAL APPEARANCE

Deep cherry red colour.

AT NOSE

Intense nose, marked by red and black fruits (stewed strawberries, cherry juice), characteristic of Gamay.

ON THE PALATE

Supple and very silky attack. Fresh, fruity and sweet on the palate. Coated tannic structure. Beautiful aromatic length, on fresh fruit (cherry, redcurrant) with a spicy touch.

FOOD PAIRINGS

To be enjoyed with poulard, fish in sauce or hard cheese.

