

Val de Loire Gamay Rouge

Terra Ligeria



TERROIR : Grown on the limestone soils of the Loire, it expresses itself through surprising notes of fresh fruit that give the impression of eating the grape. A feminine grape variety that seduces by its velvety texture, but also by its crispness and freshness.

WINEMAKING : Selection of plots with a fresh fruit aromatic profile. Heating of the harvest to enhance the fruitiness and colour of the grapes. Fermentation at 20°C for the first third of the fermentation, then adjusted to 15°C. Incorporation of fresh wood during fermentation, bringing roundness and sweetness.

AGEING : Aged with micro-oxygenation before malolactic fermentation to coat the tannins.

VARIETALS : Gamay 100%

SERVING : Serve slightly chilled between 12 and 14°C.

FOOD PAIRINGS : Wine & Pleasure daily: A joy for barbecues and evenings with friends. Cold buffet of charcuterie, white meats, pork loin, lasagne and spaghetti bolognese, croque monsieur, vegetable pie, cheese.

Wine & Festive moments: Sweet and sour pork ribs, veal paupiettes with prunes, oxtail with lentils.



Beautiful brilliant red colour.



The nose is intense, combining aromas of red and ripe black fruits (blackcurrant, cherry), with a slight hint of spice (black pepper).



The attack is round, the mouth is crisp, coated by silky tannins and exacerbated by notes of fresh grapes. The finish is supple and elegant.

www.lesvignoblesedonis.com