

Val de Loire Gamay Rouge Terra Ligeria

IGP Val de Loire, France

The singular expression of traditional grape varieties influenced by the terroir and climate of the Loire Valley.

Fresh and crisp wines, round and supple, with intense and greedy aromas.

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.

VARIETAL

Gamay 100%

SERVING

Serve slightly chilled between 12 and 14°C.

VISUAL APPEARANCE

Beautiful brilliant red colour.

AT NOSE

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

ON THE PALATE

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.

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.

