



## Touraine Rouge La Javeline

AOP Touraine, Vallée de la Loire et Centre, France

### LOCATION

The Touraine vineyard in the Cher valley is located around Saint-Aignan sur Cher.

### TERROIR

It is located on the hillside, on a flinty clay soil; and on the slope, on a siliceous soil on clay, thus allowing all the delicacy of the Gamay grape variety to be expressed.

### WINEMAKING

Destemming. Short vatting period of 5 to 8 days. Fermentation at controlled temperature (25°C) in order to preserve the aromatic potential of the grape variety.

### AGEING

Aged in vats for 5 months.

### VARIETAL

Gamay 100%

### SERVING

Serve chilled (12-14°C).

### VISUAL APPEARANCE

Garnet colour with purple tints.

### AT NOSE

Intense nose with notes of fresh red fruits (cherry, redcurrant) and spices (pepper).

### ON THE PALATE

Fresh mouth with fruity aromas and elegant tannins. Light, round and greedy wine.

### FOOD PAIRINGS

It will accompany cold meats (rillette, andouillette, dry sausage), white meats (chicken skewers, turkey fillets with bacon), typical stuffed mushroom or stuffed artichoke.

