



## 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.

