



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Domaine de Pierre, AOP Touraine, Rouge

AOP Touraine, Vallée de la Loire et Centre, France

Lionel Gosseume settled down late in life, at 37 years old, after having been a "truant vine" for many years. He resisted, fought not to follow in the family footsteps, but without success! The virus got the better of him and in 2007 he dived in and took over a small vineyard on a vast plateau between the Loire River and its tributary the Cher, a succession of wide undulations, limited by small gently sloping hillsides.

### PRESENTATION

From vines dating back up to 65 years, this classic, carbonic Gamay is fresh and juicy. Grown mostly in sand, grass is grown between the rows to control vigor.

### LOCATION

The vineyards are located between the Loire and Cher rivers, mostly in the Choussy commune, a few miles south of Blois. It's at the heart of the Sauvignon de Touraine region

### TERROIR

35 year old vines on Sologne sand

### IN THE VINEYARD

The grapes are harvested when they are very mature and only those in perfect condition are selected. Small 10kg containers are used to transport them back to the winery to avoid any crushing of the berries.

### WINEMAKING

These perfectly preserved bunches are then put into tank and undergo a carbonic maceration for two weeks.

### AGEING

6 months in vat

### VARIETAL

Gamay 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

16°C / 61°F

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

### TASTING

Immediately notices the elegance of the nose which although remaining light, draws us in with its spicy pepper and liquorice notes on a base of red fruits. On the palate too, fresh red fruits delicately reveal themselves, so typical of Gamay.

### FOOD PAIRINGS

Drink it lightly chilled (but not too cold) with white meats, grilled foods and bbq.

