



Vignobles de la Loire

BRUNOLAFON
wine selection



Domaine Lionel Gosseaume, Les Marcottes, AOP Touraine, Red

AOP Touraine, Vallée de la Loire et Centre, France

Lionel Gosseaume 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

Les Marcottes is an ode to the temperamental Gamay, which without a firm hand would quickly run rings around us. However, it can also be wonderful if we keep it under control. In order to achieve this, grass is grown between the rows and the old Gamay vines of the domaine are harshly pruned.

TERROIR

35 year old vines on Sologne sand

WINEMAKING

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. 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.

