



PHILIBERT DU CHARME

Réserve Spéciale



Philibert du Charme - Réserve Spéciale, Gamay, Vin de France, Rouge, 2025

Vin de France, VSIG, France

PRESENTATION

In some wines, there is a demonstrative ambition. And then there are those who choose another path: that of charm. Philibert du Charme fits into this discreet French tradition, where elegance naturally imposes itself. His name evokes a timeless character, somewhere between literature and the art of living. A man of taste and culture. Philibert du Charme is this: a French wine, simple, elegant, timeless.

IN THE VINEYARD

Gamay is a grape variety with relatively early ripening, whose vigor must be controlled to maintain low yields and high concentration. Wines made from this grape variety are generally appreciated in their youth for their lightness on the palate.

WINEMAKING

Our Gamay is vinified according to two methods. The first is a semi-carbonic vinification, which brings out notes of fresh fruits, and the second is a traditional method that gives the blend of the two wines a nice density in the mouth. The wines resulting from these two vinification methods are then blended and aged in tanks, in order to harmonize these two profiles.

VARIETAL

Gamay 100%

TASTING

With a beautiful ruby red color, Gamay reveals a bright nose of fresh red fruits such as cherry and raspberry, accompanied by delicate floral notes. On the palate, it stands out for its freshness and lightness, with flavors of crisp small fruits and a subtly spicy touch. The tannins are soft and well-integrated, offering a smooth and harmonious structure. A gourmet wine, easy to drink, which seduces with its fruity character and its finely crafted finish.

FOOD PAIRINGS

Serve at 16°C with salads, fine deli meats, grilled meats, and goat cheese, or even a red fruit tart.

