



Vignobles de la Loire

BRUNOLAFON
wine selection



Domaine Lionel Gosseaume, Les Galipettes, AOP Touraine, Rosé

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 Galipettes is a rosé for springtime. Memories of collecting beautiful field mushrooms (Galipettes) amongst the spring flowers in the fields as a child are the inspiration for its name. Les Galipettes is a speciality of the domaine, produced in very small quantities.

TERROIR

18 to 30 year old vines on Sologne sand

VINIFICATION

The result of a direct pressing of Gamay grapes, the bunches are fully mature when harvested. Fermentation at low temperature fermentation over a period of 2 weeks,

AGEING

3 months on fine lees.

VARIETALS

Cabernet 40%, Gamay 30%, Côt 30%

GM: No.

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

SERVING

Serve between 11 to 13°C (52 to 54°F)

AGEING POTENTIAL

Enjoy all year long

TASTING

The nose is open and fruity, with aromas of jam and strawberry bonbons. The palate is supple, round and very aromatic. Notes of boiled sweets, ripe peaches and a touch of cinnamon. The finish is supple with an agreeable touch of softness, a very pleasant rosé.

FOOD PAIRINGS

Its maturity and flexibility make it an ideal wine for summer aperitifs but also to accompany charcuterie and even to drink throughout a meal,

