



# Vignobles de la Loire

BRUNOLAFON  
wine selection

## Loire, Clos Galerne, AOC Anjou, Rouge

AOC Anjou, Vallée de la Loire et Centre, France



Clos Galerne is a 12-hectare wine estate in the heart of the best terroirs of Anjou Noir. It comprises vines in the Pierre Bise and Moulin Brûlé areas of Beaulieu-sur-Layon, vines in Savennières and vines in Chaume and Quarts-de-Chaume.

The estate is made up of some of Anjou's finest terroirs, which are varied and complementary. The subsoil is made up of slate, sandstone and carboniferous schists, as well as volcanic rocks such as spilite, all from the Armorican Massif.

The land is swept by a cold, damp

### PRESENTATION

Le Clos Galerne is the link between the climate, the intrepid wind that keeps us company during the winter pruning hours, and the history of our land, a living memory of the battles that have crossed the Anjou region.

### TERROIR

Parcel on a beautiful terroir of spilites.

### IN THE VINEYARD

Vines around forty years old.

### HARVEST

Harvested by hand, sorted on the plot into small, aerated 15kg crates.

### WINEMAKING

10-day maceration with cap punching and slow pressing. End of alcoholic and malolactic fermentation in tanks with indigenous yeast.

### AGEING

In stainless steel vats for 8 months.

### VARIETAL

Gamay 100%

### GM: NO

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

### SERVING

57°F/14°C

### TASTING

Delicate candy notes on the nose. Clear color. Very fruity on the palate, with expressions of cherry and strawberry. Supple tannins. An easy-to-drink wine.

### FOOD PAIRINGS

Aperitif, charcuterie, grilled white meat, grilled white meat, grilled firm-fleshed fish.



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

