





Loire, Domaine Lionel Gosseaume, Climat n°3, AOP Touraine, Rouge

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

Produced from a strict plot selection of old côt vines, this "red pleasure" surprises us with its full-bodied mouthfeel. A fine expression of this little-known grape variety.

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

TFRROIR

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

10 months in vat

VARIETALS

Côt 70%, Cabernet sauvignon 30%

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, 3 to 5 years

TASTING

This wine has a lovely dark color, with black, purplish highlights. The nose is fine, discreet, with notes of red fruit and a hint of spice. The palate is clean, fresh, violet, with good volume, warmth, fine, long tannins and good depth.

FOOD PAIRINGS

cold cuts, frisée salad with bacon, beef carpaccio, cheeseburger, cannelloni with tomato sauce, veal with mushrooms.



