







VITICULTUR

Loire, Domaines Choblet, Loire Red Wine Gamay Merlot Cans, IGP Loire Atlantique, Red

IGP Loire Atlantique, France

"I am not only a wine grower, but also a winemaker who creates emotions. Wine must be a pleasure; it is up to me to share it. Through tasting, we can have a universal language and create sensations, in France as well as abroad." Jerome Choblet to Sommelier International. Located in the Loire Valley, Jerome is making top-quality wine, expert in ready-to-drink wines.

TERROIR

Schist soils

IN THE VINEYARD

Density 5000 vines/ha. Yield 55 hl/ha. Grassing and working of the soil 1 row out of 2. Leaf removal at fruit set. Thinning if necessary at

WINEMAKING

Low temperature after a skin maceration in order to preserve aromas.

AGEING

Aged on lees for 8 to 14 months with regular stirring

VARIETALS

Gamay 50%, Merlot 50%

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

SERVING 16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

Delicious and fresh, this Loire red, a blend of Gamay and Merlot, has intense aromas of red fruit (strawberry, blackcurrant and raspberry), slightly spicy and very delicate. Just pure pleasure!

FOOD PAIRINGS

This wine pairs beautifully with a variety of dishes, including grilled meats, roast chicken, savory sausages, and a selection of cheeses.



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