

LE GAMAY

TASTY AND FOND

CHARACTERISTICS

AOP Touraine Gamay - Loire Valley

Colour: Red

Grape varieties: Gamay (main one), Côt.

Soil: Perruches - Flint Clay

Ageing potential : 3 years

GROWING, WINE MAKING AND AGEING

Growing of the vine in sustainable agriculture (HVE 3)

Manual harvest with selection of the best grapes

Whole grape harvest, carbonic maceration to keep the fruit and the suppleness.

Press wine is preferred.

Alcoholic fermentation between 18 and 20°C followed by a malolactic fermentation

Blending of gamay with côt which brings structure.



TASTING NOTES

The Saint Marguerite has a ruby color, with brilliant reflections. Thanks to the Gamay, this wine is made with finesse. It expresses itself with aromas of red fruits, like strawberry or cherry, giving it a greedy side. It's a delicious wine, easy to drink with a very pleasant freshness in the mouth.

FOOD AND WINE PAIRING

Sainte Marguerite is an all-purpose wine. It will bring a nice note to the great cuisine as well as freshness and greediness in the meals between friends. For those who like slightly fresh red wine, it will delight its tasters.

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TOURAINES

