



2016

CHÂTEAU DE LA ROCHE TOURAINNE GAMAY AOC TRADITION



BOTTLED:
At the château.

GEOGRAPHICAL LOCATION:
On the riversides of the south bank of the Loire.

SOIL TYPE:
Siliceous clay limestone.

SIZE OF THE ESTATE :
35 Ha.

YIELD/ ALCOOL%:
60 Hl/Ha./13% Alc. Vol.

GRAPE VARIETY:
100% Gamay.

VINIFICATION:
25% carbonic maceration, 75% short traditional maceration, alcoholic fermentation ends in the liquid phase.



CHARACTER:
Intense in colour. On the nose it is eloquent with hints of red berries. On the palate it is smooth and fruity (cherries) with peppery notes. Long aromatic finish.



STORE:
3 years.



FOOD/WINE COMPLIMENTARITY:
This wine is ideal with red meat, poultry, game and cheese.
Serve at 15°C.