

Gamay Jean 2020

PRODUCER

Raphaël Midoir. Located In the village of Chémery in the Loire Valley, the estate consists of 27 hectares under cultivation, entirely managed by Raphaël Midoir and his family. 20 hectares are planted with white grapes (Sauvignon Blanc, Chenin Blanc and Chardonnay) and 7 hectares of red varieties (Cabernet Franc, Malbec, Gamay).

APPELLATION

AOP Touraine

WINE REGION

Loire Valley

ALTITUDE

120 mt above the seal level

SOILS & VINEYARDS

Clay-limestone with flint soil.

Grapes come from a 3ha plot planted with 40 years old Gamay.

Sustainable practices respecting the wild life and the soils.

VARIETAL

100% Gamay

ANNUAL PRODUCTION

20 000 bottles

TRAINING SYSTEM

Single Guyot (1 spurs and 1 cane)

HARVEST

Grapes were hand harvested during the first half of September. Yields are roughly 50 hl/ha.

VINIFICATION

Grapes are carried to the cellar and destemmed. Macerated for 6 days. Traditional vinification in stainless steel vats. Stirring of the lees. Malolactic fermentation done. The wine continues to age and mature in temperature controlled stainless steel tank. No added sulfites from harvest to bottling. Bottled «au Domaine» in spring.

AbV 14 %

WINE DESCRIPTION The wine displays a brilliant red-purplish color.

The nose brings elder tree flower notes with blackberry liquor aromas, on a fine peppery background. In mouth, the wine is soft and ample, with strong black fruits notes on soft tannins. It's balanced and harmonious.

SERVICE TEMPERATURE - FOOD PAIRING

12-16° C depending on the season. Delicious with a grilled duck filet with green pepper sauce. However our Gamay Jean is so gourmand that you can enjoy it through the whole meal, from aperitif to structured main dishes. .

CERTIFICATIONS: HVE certified – The vineyard is cultivated according to sustainable practices (Lutte raisonnée) respecting the wild life and the soils.

