

Sustainable WineSolutions



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

| | | | |
|--------------------------------------|--|---------------------------------|------------------------|
| RANGE: NATURAL | | REGION: Loire, France | |
| APPELLATION: AOP Touraine | | VINTAGE: 2020 | ALCOHOL: 14% |
| PRODUCER: Athlètes Du Vin | | ATTRIBUTE: | |
| WINEMAKER: Athlètes Du Vin | | Vegan Natural | |

GRAPES:

100% Gamay

TERROIR:

Siliceous sandy soils with limestone, flint and clay bed.

VINES:

60ha of low yielding vines; machine harvested.

VINIFICATION:

Selected grapes are fermented using indigenous yeasts in naturally temperature controlled underground concrete vessels. Naturally occurring malolactic conversion softens acidity.

MATURATION:

Concrete tanks for several months post fermentation.

TASTING NOTES:

Full of bright red fruits, black cherries, and violets, this Loire Gamay has been made with minimal intervention. Best served slightly chilled.

PAIRING SUGGESTION:

Great as an aperitif. A great partner for grilled meats and vegetables as well as cheeses.

SERVING TEMP:

10-14°C

