

Signature

Héritage

Domaine
Villemaine

AOC Touraine Rouge

100% Gamay

Manual harvesting, carbonic maceration for six days.

Winemaking

Complete alcoholic fermentation followed by malolactic fermentation in concrete vats, then ageing for six months.

Tasting

Fresh black fruit aromas and floral notes. Soft and supple palate with a beautiful tangy finish.

