

Touraine Gamay

Villemaine
Domaine

AOC Touraine

100% Gamay

Sustainably grown, leaf removal in the vineyard and manual harvesting. Certified HVE.

Winemaking

Hand-harvested after plot selection, fermentation of five to six days in concrete vats at 25°C. The grapes are then de-vatted and delicately pressed with a pneumatic press. Malolactic fermentation follows, then racking and ageing in vats until bottling.

Tasting

Ruby-red coloured Gamay with a red fruit nose. Light and supple on the palate, revealing bright, red fruit flavours and a slight touch of spice.



Intemporelle