

THE ADONIS

AOC Touraine
100% Gamay

WINEMAKING

Harvesting and pressing without added sulfite thanks to bio-protection. Fermentation for 5 to 6 days in wooden vats at a temperature of 25°C. The grapes are then de-vatted and gently pressed using a pneumatic press. Malolactic fermentation then follows, followed by racking and ageing in vats until bottling.

TASTING

Bright purple color. Aromatic nose, concentrated with notes of red fruit. On the palate, it has a supple, tannic attack, developing fresh, fruity aromas. Light and generous overall.




VIGNERONS DEPUIS
1825

ÉCLOSIONS