

# LIONEL GOSSEAUME



## Gamay Rosé

AOC Touraine, France

### VARIETY

90% Gamay, 10% all sorts of other grapes

### VINIFICATION

Growing Gamay well in the Loire is tricky. It grows prolifically, and acidity must be kept in check. To do this, grass is grown between the rows and the old, 45 to 62-year-old Gamay vines of the Domaine are pruned significantly. The grapes are harvested when they are very mature, and acidity is 'low' – keeping it well balanced. Only perfect grapes are selected. Small 24-pound containers are used to transport them to the winery to avoid crushing any of the berries. Only juice from the initial press is used for this wine. Low temperature fermentation lasts about two weeks. The wine is aged on its lees for three months and then bottled.

### DOMAINE

Lionel Gosseaume is a 3<sup>rd</sup> generation winegrower. He grew up in his family's vineyard, but in 2007 acquired his own 22-acre vineyard from his father's friend, Jean-Claude. Some of his vines are very old, but the average age is about 25 years. The clay and silt soils are well suited to the production of light, fruity wines with distinct minerality and finesse. These soils are known locally as "Sables de Sologne".

### TASTING NOTE

This medium bodied rose is bright and fresh with berry and mineral aromas, clean fruit flavors and balanced acidity.

### FOOD PAIRING

Serve chilled with chicken and vegetable dishes.



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