

# LIONEL GOSSEAUME

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## Gamay Rouge AOC Touraine, France



**GRAPE VARIETY**

100% Gamay

**TASTING NOTE**

This playful, fruity Gamay is bright and fresh up front but has a dense berry and mineral flavor profile held together by buoyant acidity and moderate, ripe tannins.

**FOOD PAIRING**

Serve with roast duck and chicken and fresh cheeses.

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