

# LIONEL GOSSEAUME



## Gamay

AOC Touraine, France

### VARIETY

100% Gamay

### VINIFICATION

Growing Gamay well in the Loire is tricky. It grows prolifically, and acidity must be kept in check. In order 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. These perfectly preserved bunches are then put into tank and undergo a carbonic maceration for two weeks. The result is a very concentrated, fruity and dense wine that requires ageing in tank for several months before it fully reveals itself.

### 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 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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