

DOMAINE de la RENAUDIE

FRANCE - Val de Loire



Les Guinetières - 2017 - AOP Touraine

Grape variety : 100 % gamay

Description : Its bright colour reflects all the shades of a fine purple red. The nose is harmonious and delicate, the fruity aromas of raspberry, strawberry and banana are intensified by light peppery shades. After a fresh attack, the wine is supple with a smooth finish.

Consumption : Serve it chilled : 12 to 16°C. Can be served throughout the meal and is the perfect match for grilled and white meat. Drink it young: 4 to 5 years.

Vinification : The grapes come from old massal selection of Gamay vines. The harvest was strictly handpicked to keep only the top quality grapes to vinify in perfect conditions . This vintage "Les Guinetières" is the result of different vinification techniques :mostly traditional vinification and a little bit of carbonic maceration.

More Informations : Soil: slopes of the Cher river. Silica and clay with many stones. 20 Hl/Ha.

Domaine de La Renaudie - Patricia et Bruno DENIS
115 route de Saint-Aignan - 41110 Mareuil Sur Cher - FRANCE
Tél. +33 (0)2 54 75 18 72 - Fax. +33 (0)2 54 75 27 65
Mail : domaine.renaudie@wanadoo.fr - site : www.domainerenaudie.com