



Touraine Rouge La Javeline

AOP Touraine, Vallée de la Loire et Centre, France

LOCATION

The Touraine vineyard in the Cher valley is located around Saint-Aignan sur Cher.

TERROIR

It is located on the hillside, on a flinty clay soil; and on the slope, on a siliceous soil on clay, thus allowing all the delicacy of the Gamay grape variety to be expressed.

WINEMAKING

Destemming. Short vatting period of 5 to 8 days. Fermentation at controlled temperature (25°C) in order to preserve the aromatic potential of the grape variety.

AGEING

Aged in vats for 5 months.

VARIETAL

Gamay 100%

SERVING

Serve chilled (12-14°C).

VISUAL APPEARANCE

Garnet colour with purple tints.

AT NOSE

Intense nose with notes of fresh red fruits (cherry, redcurrant) and spices (pepper).

ON THE PALATE

Fresh mouth with fruity aromas and elegant tannins. Light, round and greedy wine.

FOOD PAIRINGS

It will accompany cold meats (rillette, andouillette, dry sausage), white meats (chicken skewers, turkey fillets with bacon), typical stuffed mushroom or stuffed artichoke.

