



DOMAINE DE LA
ROCHETTE

Famille Leclair
Vignerons

TOURAINE
LOIRE VALLEY

AOC TOURAINE GAMAY



Grape : This red vine is a white juice within a deep red Gamay. The vines resulting from selections « massales » and “clonales” have between 10 and 30 years. The density of the plantation is 6500 vine stocks per hectare. The average grape yields are from 50 Hl to 55Hl/Ha, hardly one litre of grape juice per vine stock.



Soil : The soil type "Perruche" is made of flint clay with more or less silica and gravel. Most of the plots are on the first Cher's hillsides, with good exposure and a fairly large slope allowing the flow of excess water..



Vinification : The berries are picked and sorted at maturity. The fermentation takes place in raw concrete vat, which allows a natural micro-oxygenation of the juice. The fermentation is of “semi carbonic” type, which is to stay shielded from air and in an environment of carbon dioxide, making it possible to obtain more elegant and fruity aroma.



Tasting : Drink within 3 years around 8-10°C.



Tasting note : You will discover an elegant and a fond of delicacies wine, not much tannic. A red ruby colour wine with red berries bouquet is the characteristic aspect of the Gamay.



This wine will accompany red meats, cold cuts, goat's cheese



Vintage 2021 : Degree = 12.3% vol. ; Sugar = 0g/l ; Total Acidity = 3.8g/l

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