

Grape variety :

GAMAY

Red Wine

TOURAINNE

APPELLATION TOURAINNE CONTRÔLÉE

VIGNOBLES

VIOLINE DU ROY

Loire Valley



Degree of alcohol : 13% to guarantee the fruity aromas

Terroir : Siliceous-clayey soil on the southern slopes of the Cher Valley

Yield : 55 hl/ hectare

Viticulture : Short pruning and Guyot pruning ; Grass cover ; Checked vigour, removing the leaves and clearing; Harvested at optimal maturity

Wine making : Short maceration ; Short fermentation to preserve the fruity aromas , between 6 and 7 days ; Temperature of fermentation, between 20 and 25 °C.

Annual production : 50,000 bottles

Keeping : 3 to 4 years

Tasting : This fruity wine, supple and pleasant, can be drunk slightly chilled as an aperitif. Easy to drink on all occasions, it can be enjoyed during all the meal.

Serving : It accompanies cooked cold pork meats, meats and cheeses.

Temperature for serving : Between 14° and 16° C.

WINES AND DRINKS ALONG THE RIVER LOIRE

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