

Jérémy Villemaine Gamay 2021, Loire



Country :	France
Grape Variety :	Gamay 100%
Closure :	Cork
Cellar Potential :	4 years
Residual Sugar :	g
Alcohol :	12.5%
Bottle Size :	75 cl
Case Size :	6
Vegan :	Yes
Vegetarian :	Yes
Case Barcode :	3770009114011

Grower

Winegrowers from father to son, we operate a 30-hectare vineyard that bears our name. Jérémy Villemaine took over the family business from his uncle, the vineyard is in the town of Thésée.

Vineyards

Sustainable cultivation, leaf stripping, green harvest. Clay-limestone and argillaceous slopes with parakeet flint on the surface, a south-west to south-east exposure and a microclimate created by the influx of the Cher. Yields are limited to 55 hl per hectare.

Winery Philosophy

Without claiming to produce organic wines, we make our Touraine wines according to a sustainable development and respect for the environment. The medals we win at oenology competitions and the reviews of our Touraine wines reflect the care we take at every stage of production.

Winemaker

Jeremy and Jean-Marc Villemaine.

Vinification

Harvested manually after selection of plots, fermentation lasts 5 to 6 days in concrete tanks at a temperature of 25°C. Then the grapes are de-vatted and gently pressed with the pneumatic press. Then malolactic fermentation, racking and ageing in vats until bottling.

Tasting Notes

Gamay, with its ruby red colour, is a wine with a pleasant aroma of red fruits on the nose. Light and supple on the palate, it reveals all its bursts of red fruit aroma and a slightly spicy note. It is a wine that can be shared with friends around grilled meats or charcuterie but also with a cold buffet or white meats.

Awards

N/A

Website

www.domaine-villemaine.com