

Les Perruches

AOC Touraine

Grape variety: Côt, Gamay

Winemaking method: Cold pre-fermentation maceration for a week. This wine is fermented with natural yeasts.

Aging: in stainless steel vats for 15 months

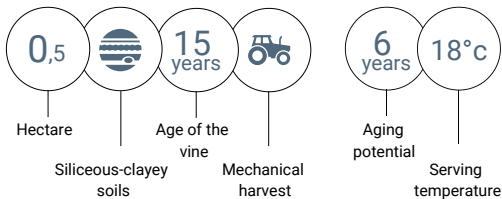


DESCRIPTION

Les Perruches is the name of this siliceous-clayey ground well known in Loire Valley. This soil is well-draining. It's ideal for the implantation of red varieties of grapes like Gamay and Malbec. This blend of the grape variety is harmonious and reveals all the facets of flint.



PARTICULARITIES AND ADVICE



WINE TASTING

- Crimson hue with intense hint
- The nose is fine, it can be associated with a walk in the forest: a blend of plant smells, undergrowth, and red and black berries
- The attack is supple and well balanced
- The palate is fruity and finely spicy



PAIRING

This wine can be served with grilled or roasted meat with mashed sweet potatoes or roasted chestnut.

Notes :

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