

Pépite

Diamond Nugget
AOC Touraine

Grape variety: Gamay (100%)

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

Aging: in stainless steel vats for a year

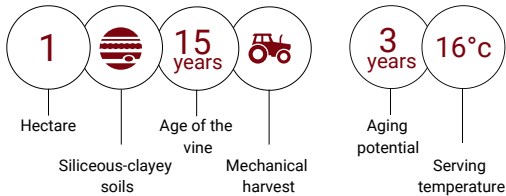


DESCRIPTION

Our wines of Touraine find their singularity in flint. Once carved, this angular rock was sought-after in the region. Our silex (neither too soft nor too hard) was used during the Napoleonic war to supply flint for his army. Pépite is like a small treasure given to us by this unique patch of land.



PARTICULARITIES AND ADVICE



WINE TASTING

- Bright and vivid cherry-red hue
- The nose is discreet revealing a range of red berries, blended with spices notes
- The attack is fresh and light
- The palate is fruity and lively



PAIRING

This wine will match a cold buffet. It's also a great match with red meat and exquisite fish. You can also try it with aperitive sardine spreads.

Notes :

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