

IGP COLLINES RHODANIENNES

Gamsy

Ardèche hills and sandy-gravel soil made up of weathered granite. As its name suggests, this wine is a wine of freedom and wide open spaces. Freedom in terms of the grape varieties permitted which allows the Syrah, queen of the Rhône, to be associated with the Gamay. 60% of the former, 40% of the latter. A unique coming together that makes for an original wine.

Vintage : 2017

Grape-varieties : 60% Syrah-40% Gamay

VITICULTURAL DATA

Average age of the vines : 25 years

Type of soil :

Gamay in Ardeche department : granitic slopes in Saint-Joseph délimitation

Syrah in Drome department : alluvium

Altitude : 290m and 150m

Climate : Oceanic and continental

Density of plantation : 5000 vines/ha

Yield : 50Hl/ha (6500kg/ha)

Cultivation techniques : Sustainable growing methods vines with individual pole, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection. Regularly ploughing.

Harvest

Hand picking harvest

It took place during the first week of September

Vinification

Total de-stemming 100%, No crushing

Short cold maceration was applied before fermentation

11 days of maceration with pumping over

Temperature control during the fermentation

Presentation

Bottle : Burgundy

Cork : Nomaticork 43*22

Cap : thick aluminium

Box : C/12 bottles 750ml

Tasting notes

Deep colour with purple tint

Intense fruity nose, with notes of acidulated red fruits

redcurrant, blackcurrant with nuance of red grapefruit

The mouth is very rich with soft tannins and a pleasant spicy finish

This wine is refreshing well balanced with fruits and spices

Ideal drinking temperature : 14-16°C

Served with meat, soft cheese, pizza or during a barbecue party



WINE ANALYSIS

Alcohol : 12.45%

Residual sugars : <2g/liter

pH : 3.42

Total Acidity : 3.67 g/liter

