



LES BRÉMAILLES

AOC TOURAINE

HISTORY

Made from Gamay & Pinot Noir grapes, this wine is light and straightforward and is distinguished by its characteristic red fruit aromas.

TERROIR

CLIMATE

Temperate climate influenced by the Loire, the Cher and the Sologne forest.

GEOLOGY

Flint clay, chalky subsoil, sand on clay.

VARIETAL(S)

Gamay & Pinot Noir.

WINEMAKING

The grapes are picked at 12-13°C of potential. Direct pressing and inerting of the juices under nitrogen to keep all the aromatic potential and fruit of the grapes. Temperature-controlled stainless steel tank. Fermentation by a selected yeast between 14 and 16°C for 2 weeks. Maturing on fine lees up to 15 days before bottling.



TASTING NOTES

Pale pink colour. Characteristic aromas of strawberry and cherry. The palate is elegant and supple with good vivacity.

FOOD PAIRING

It will perfectly match your aperitifs, hors d'oeuvres, white meats or desserts.

SERVING TEMPERATURE

Between 6 and 9°C.

AGING

1 to 2 years.

FORMAT

Bottle 75 cL.

Our group



Our certifications

