



Thomas Frissant

1 chemin neuf

37530 Mosnes

Les Rosiers

2019

AOP: Touraine Gamay

Type: complex gamay

Grape variety: 100% Gamay

Alcohol: 15% vol

Residual sugar: <0,5g/l

Terrair:

Parcel from les Rosiers

- first hill with view on the Loire
- clay-with-flints with limestone subsoil
- exposure North-West
- over 50 years old vignard

In the vignard:

Parcel in sustainable agriculture

- Soil cultivation at ground level and sodding between ribbons
- pruning goblet

In the vintage:

Manual harvest

25hl/ha yield

In the cellard:

Vinification in 50hl tun in semi-carbonic maceration (50% destem et 50% of entire bunches)

Maceration of 2 weeks without pumping over, only 1 punching

Pneumatic pressing

Maturing for 2 months in 400l barrel

The wine:

Nose : spices, complex, black fruits

AOC Amboise, AOC Touraine, Vin de France, Jus de raisin

1^{ere} harvest

Mouth : supple, gourmet, smooth