



# JOEL DELAUNAY

DOMAINE

DEPUIS 1965

## TOURAINE GAMAY



**Region :**

AOP Touraine - Loire Valley



**Grape Variety :**

100% Gamay



**Soil :**

Flint-clay-stones



**Vineyard :**

Sustainable culture



**Yield :**

55 hl/ha



**Vinification :**

Semi-carbonic maceration in stainless steel tank between 6 and 8 days

Alcoholic and malolactic fermentation at 22°C.

Pneumatic press

Raking

**Ageing :**

On fine lees



**Tasting Note :**

Bright ruby red in colour. Red fruits predominate on the nose, with strawberries, red plums and cherries. The palate is light and supple, with soft tannins and a fruity finish.

