

TOURAINE GAMAY

Loire Valley, France

Domaine Daridan

www.domainedaridan.com

Method & Production

In organic conversion. Estate grown grapes from their vineyard in Soings en Sologne. 15-day maceration with pump-overs. Natural fermentation with indigenous yeasts in stainless steel. Natural malolactic fermentation. Aged for 8 months in stainless steel vats. Filtration but no fining. 3 months bottle refinement before release.

Tasting Notes

A deep ruby hue with bright morello cherry reflections. Aromas of ripe blackcurrant and blackberry give way to a supple palate, where a subtle spice adds depth. Juicy, generous and effortlessly drinkable, yet with real personality.

Food Matching

Perfect as an aperitif, with charcuterie, roasted poultry, sweet-and-savory dishes, or aged cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
DD0423	Touraine Gamay	Gamay	2023	12.5%	Cork	6x0.75lt	No	No	Yes	No