

## Anjou Gamay « Friandise » 2021

**History:** The monks had an important role in the development of the vineyard, each monastery having its closed vineyards. When Henry II Plantagenet became king of England in 1154, the wines from Anjou started being served at the Royal court. Thereafter, all the lords and kings living along the Loire will contribute to the reputation of Anjou wines by serving them to their hosts. To meet the increasing demand, the vineyard will spread along the Loire during the 16<sup>th</sup> and 17<sup>th</sup> century.

**Location:** Gamay flourishes on the hillsides of Saint-Aubin-de-Luigné to produce fresh, lively and very aromatic wines.

**Appellation:** Anjou Gamay

**Grape variety:** Red Gamay with white juice.

**Soil:** Altered sandstone shale to sandstone, with psammite in places and coal veins in others, with a silty, clay, sandy texture. This soil reduces vigour and produces early grapes with excellent maturity.

**Manual harvesting. Winemaking:** Semi-carbonic maceration, fermentation and ageing in a temperature-controlled tank.

**Keeping qualities:** Keep for 2 to 3 years.

**Average age of the vines:** 33 years.

**How we work:** The vines are disbudded manually. Natural grass growing and tillage every two vine row. Handpicking harvest of grapes with good maturity.

**Winemaking :** semi carbonic maceration.

**Pairing with food:** As well as fish, this wine is the perfect accompaniment for cold buffets and white meats, grilled meats, quiches, savoury tarts and pastries.



**Tasting:** This wine has a light and lively flavour, very pleasant in summer when drunk young. The nose has an intense bouquet. In the mouth, the wine has few tannins. It has a velvety character, both rounded and smooth.

Serve cool at 12 to 14°C.