

# IGP COLLINES RHODANIENNES

## Gamsy



Ardèche hills and sandy-gravel soil made up of weathered granite. As its name suggests, this wine is a wine of freedom and wide open spaces. Freedom in terms of the grape varieties permitted which allows the Syrah, queen of the Rhône, to be associated with the Gamay. 60% of the former, 40% of the latter. A unique coming together that makes for an original wine.

**Vintage : 2023**

**Grape-varieties : 60% Syrah-40% Gamay**

### VITICULTURAL DATA

**Average age of the vines** : 25 years

#### **Type of soil :**

Gamay in Ardeche department : granitic slopes in Saint-Joseph délimitation

Syrah in Drome department : alluvium

**Altitude** : 290m and 150m

**Climate** : Oceanic and continental

**Density of plantation** : 5000 vines/ha

**Yield** : 50Hl/ha (6500kg/ha)

**Cultivation techniques** : Organic growing methods (third year of conversion), vines with individual pole, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection. Regularly ploughing.

#### **Harvest**

Hand picking harvest

It took place during the first week of September

#### **Vinification**

Total de-stemming 100%, No crushing

Short cold maceration was applied before fermentation

11 days of maceration with pumping over

Temperature control during the fermentation

#### **Presentation**

Bottle : Burgundy

Cork : Nomacork 43\*22

Cap : thick aluminium

Box : C/12 bottles 750ml

#### **Tasting notes**

Deep colour with purple tint

Intense fruity nose, with notes of acidulated red fruits

redcurrant, blackcurrant with nuance of red grapefruit

The mouth is very rich with soft tannins and a pleasant spicy finish

This wine is refreshing well balanced with fruits and spices

Ideal drinking temperature : 14-16°C

Served with meat, soft cheese, pizza or during a barbecue party



### WINE ANALYSIS

**Alcohol** : 12.31%

**Residual sugars** : <2g/liter

**pH** : 3.55

**Total Acidity** : 3.4g/liter

