

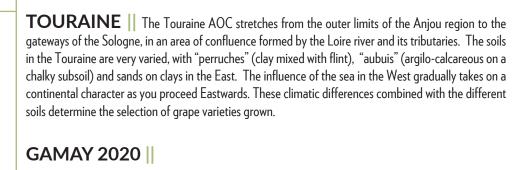
## LE COEUR DE LA REINE





## **GAMAY 2020**

**LE COEUR DE LA REINE** A collaboration with Rodolphe & Ludivine Marteau and Vincent Leclair - both fourth generation families in Touraine. The Marteaus took over their family's estate in 2010 which is a 29 hectare property is located on South bank of the river Cher, on siliceousargilo (clay and flint) soils. Vincent assumed leadership in 2014 at his family's 45 hectare estate in Pouillé, in the Cher Valley.



BLEND | 100% Gamay

VINEYARDS | These vines average 30 years in age and are meticulously tended by the family. Short-cane pruning, selective ploughing, spring de-budding, deleafing, grass cover throughout the vineyard and green harvest practices all lend to limited yields and best quality fruit at harvest.

WINEMAKING | Harvested by hand with vinification in stainless steel tanks including 8 days carbonic. Elevage in tank until release.

ALCOHOL | 13.5%

TASTING NOTES | Bright berry aromas dominate in this light bodied red. On the palate, ripe red fruit flavors (strawberry and raspberry especially) are accented by a delicate spicy note. Smooth and mellow, delicious with just a bit of a chill.

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