

THIERRY DELAUNAY

Signature

THIERRY DELAUNAY MANOIR TOURAINE GAMAY



Region :
AOP Touraine - Loire Valley



Grape Variety :
100 % Gamay



Yield :
55 hl/ha



Vinification :
This Gamay is selected by Thierry Delaunay from the best cuvées of Touraine region which, once assembled, express all the qualities of the different terroirs of Touraine which bring a complexity, elegance and finesse to this wine.
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.

