

GAMAY

Wine of France

2021

Lively red wine with notes of strawberries, cherries and spice.

Vineyard: Grown on sandy clay soils with a gravelly topsoil, which brings out the freshness and vivacity that is typical of the Loire. The grapes are handpicked late in the season to allow the skins to fully ripen while fully maintaining the acidity, especially in a cool vintage.

Winemaking: Whole bunches are fermented in stainless steel tanks and aged for 6-9 months. Showcasing a sense of place is key to Lionel Gosseaume, something that is clear in this wine.

Serving suggestion: Pan-fried duck, moussaka, lamb tagine, falafel, mushrooms stir fried with soy, tomato bread with jamón serrano.



Single 250ml can



12 x 250ml cans

Winemaker: Lionel Gosseaume

Grape(s): 100% Gamay

Region: Touraine, France

Alcohol: 12.5% abv

Residual Sugar: 0.4g/litre

Acidity: 5.4g/litre

Total SO₂: 59mg/litre

Closure: Can Ring Pull

Optimal drinking: 12-14°C

Additives: SO₂

Vegan Friendly

Packaging: 250ml can

12 cans per case

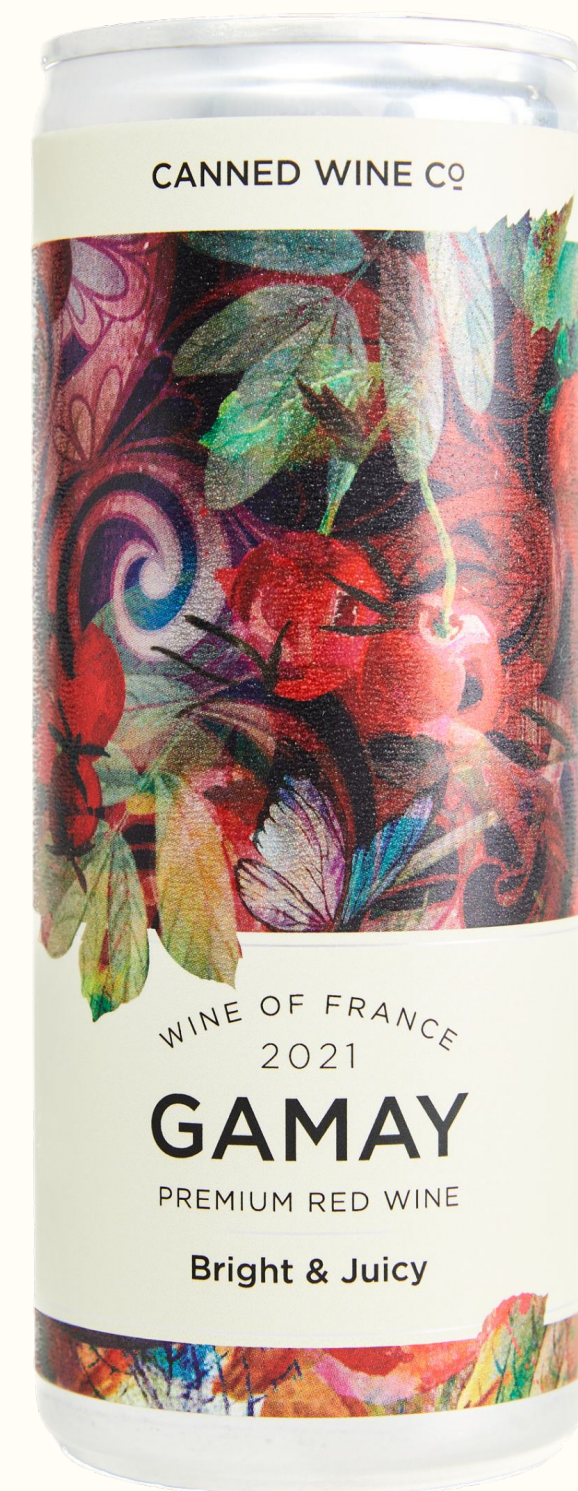
Standard pallet

12 cans per case

32 cases per layer

288 cases per pallet

950 kg



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WINE CO.