

# GAMAY

Wine of France

2022

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.

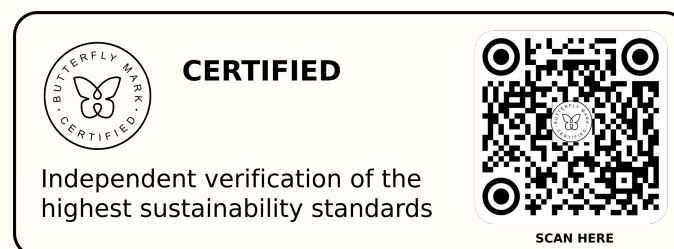
**Winemaking:** Whole bunches are fermented in stainless steel tanks and aged for 6-9 months. Showcasing a sense of place is key to Lionel Gosseaume, something that is clear in this wine.

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

Certified



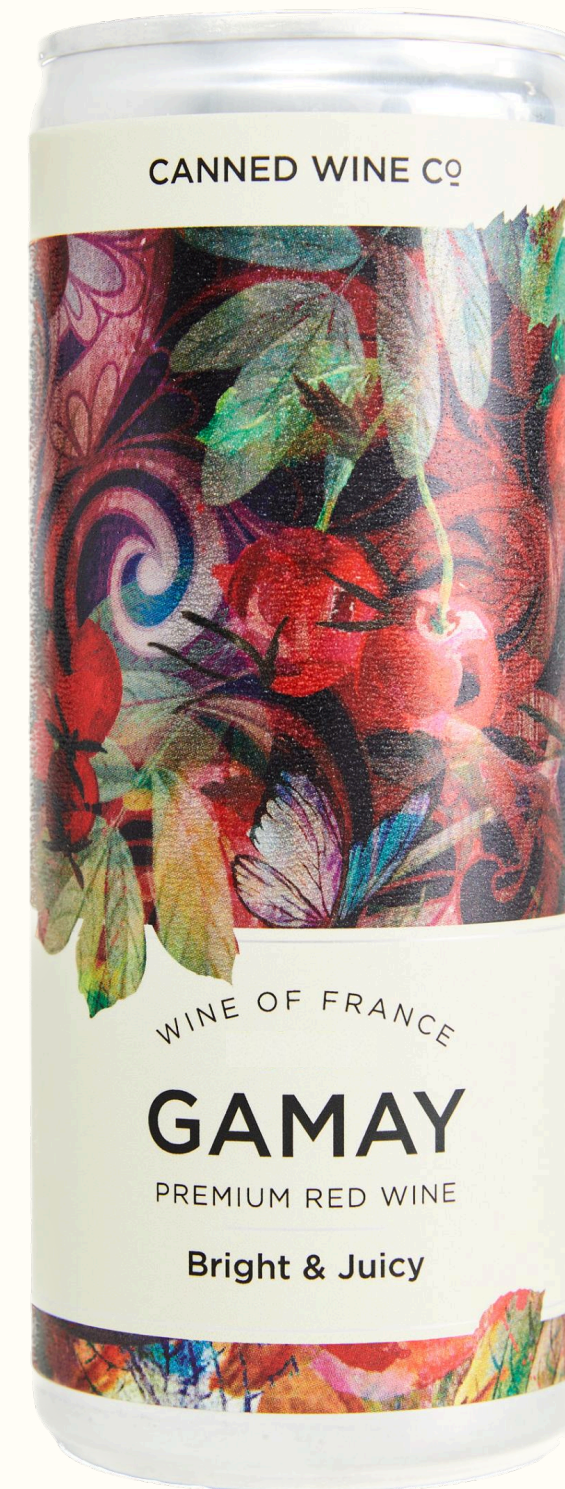
Corporation



Single 250ml can



12 x 250ml cans



## CANNED WINE CO

**Winemaker:** Lionel Gosseaume

**Grape(s):** 100% Gamay

**Region:** Touraine, France

**Alcohol:** 13.0% abv

**Residual Sugar:** 3.9g/litre

**Acidity:** 5.1g/litre

**Total SO<sub>2</sub>:** 72mg/litre

**Closure:** Can Ring Pull

**Optimal drinking:** 12-14°C

**Additives:** SO<sub>2</sub>

### Nutritional information

per 100ml: Energy 312 kJ / 75 kcal

Contains **Sulphites**

**Vegan Friendly**

**Packaging:** 250ml can

12 cans per case