



LE COEUR DE LA REINE



GAMAY 2016

LE COEUR DE LA REINE || This new Loire Valley project is a partnership with Rodolphe and Ludivine Marteau, who took over their family's estate in 2010 (they are the 4th generation) The 29 hectare property is located on South bank of the river Cher, on siliceous-argilo (clay and flint) soils.

TOURAINES || The Touraine AOC stretches from the outer limits of the Anjou region to the gateways of the Sologne, in an area of confluence formed by the Loire river and its tributaries. The soils in the Touraine are very varied, with "perruches" (clay mixed with flint), "aubuis" (argilo-calcareous on a chalky subsoil) and sands on clays in the East. The influence of the sea in the West gradually takes on a continental character as you proceed Eastwards. These climatic differences combined with the different soils determine the selection of grape varieties grown.

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BLEND | 100% Gamay

VINEYARDS | Of the 29 hectares of estate vineyards owned by the Marteau family, 4.5 are planted to Gamay. 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. Elevation 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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