

— INSPIRATIONS —
PAR FRANÇOIS MÉNARD

GAMAY

APPELLATION

Vin de France

COLOUR

Red

VINTAGE

The 2025 vintage is of outstanding quality, with sun-filled berries reaching optimal ripeness, well-preserved acidity, and yields we haven't seen in many years.

The juices are both rich and beautifully balanced, a vintage built for ageing.

GRAPE VARIETY

100% Gamay.

TERROIR

Village of Monnières.

Clay-loam soils with a gneiss subsoil.

PRODUCTION

Short pruning (« Guyot Simple »).

Certified Organic since 2020.

Ploughed soils (spring plough with discs and blades).

No synthetic products are used in the vineyards.

WINEMAKING METHODS

Grapes were harvested in 10 kg ventilated crates. A 15-day carbonic maceration was carried out using 100% whole bunches. The grapes were pressed in an open press, followed by alcoholic and malolactic fermentation.

MATURING

The wine was aged on its fermentation lees for 7 months in 5 hL clay jars and 2 hL stoneware eggs.

No racking until bottling in April 2026.

Unfiltered and unfinned wine.

ALCOHOL PER VOLUME

12% vol.

TASTING

Tasting temperature: 12°C.

Potential ageing is 5 years.

PAIRING SUGGESTIONS

Pairs beautifully with aged cheeses, cured ham, roast duck breast, and even a fresh strawberry salad.

PACKAGING

Loire bottle (75 cl), hand-waxed.

Box of 6 bottles.



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