

Sainte Marguerite

Cool and Fruity



"Ligers" of Bronze, Loire Wine Fair 2014

Grape Variety: Gamay (95%) & Côt (5%)
Type: Red wine, cellaring potential up to 3 years

« A beautiful ruby-red colour, both bright and brilliant gives this Gamay a finesse which tempts with fruity indulgence and femininity. A wine of rare elegance. »

Food/Wine combinations

Drinks well throughout a whole meal. Serve slightly chilled; particularly suited to evening barbecues and perfect for parties amongst friends.

On the technical side

Harvest	The grapes are hand-picked and crated.
Wine-making and ageing	The crates are tipped directly into a vat previously saturated with carbon-dioxide gas so that fermentation takes place within the grape. Extraction takes place a few days after the grapes have been fed into the vat where alcohol fermentation ends in liquid form. The second malolactic fermentation is initiated immediately. All stages are carried-out at controlled temperature.
Soil	Clay & flint sands

A suggestion?

Easily acquired; for some a substitute for a summer Rosé.