

Domaine de la Rochette

Gamay



VINTAGE	2022
REGION	Loire Valley
APPELLATION	Touraine
VARIETAL	100% Gamay
ALCOHOL	12.5 %
TERROIR	"Perruches" : clay with flints, silica and gravels warm terroir.
INFO	46 Ha (113.67 Acres) total vineyard & 4.5 Ha (10.84 Acres) of Gamay on 2 plots; 35 & 30 years old vines. Low yields - Natural yeast - Vinification & aging in thermo-regulated concrete tanks. 10 days micro oxygenation post Alc. Fermentation - 0.3 Grs. Res. Sugar. No sulfur added during vinification- Fined / Filtered

Sustainable Agriculture Practices - HVE 3, 1st year Organic Conversion

About the Estate:

Domaine de la ROCHETTE is located in Pouille, a small wine village on the slopes of the Cher River, heart of the Loire Valley, nestled among some of the most beautiful and reputed Chateaux of the region: Chenonceau, Amboise, Chambord, Blois. The vineyard is located on the sides of the river benefiting from a semi continental climate, on multiple terroirs and "Perruche" (made of clay-with-flints, silica and gravels). Most of the parcels – especially for the Sauvignon – are in "premiere Cotes" with a beautiful exposure and rather important slope, perfect for natural drainage.

Family estate for 4 generations, we discovered and started to work with Domaine La ROCHETTE and Francois LECLAIR 15 years ago... The son Vincent is now adding a modern touch in the vinification without hiding tradition.

Domaine la ROCHETTE is also producing so attractive Red wines from plots on slopes overlooking the Cher, with the perfect exposures for the optimum Gamay and Pinot Noir maturities

The Gamay comes from 2 plots of 35 and 30 years old vine, one plot being within the Chenonceaux terroir. Micro-oxygenation between the alcoholic and the malo-lactic fermentations to bring suppleness. Old vines are a necessity for Gamay and low yields (1L / vine plant), on purpose, to deliver this fruity, fresh and seductive Gamay. A delicious spring - summer pleasure.

2022 is a return to a sunny and charming style after a cool 2021. A warm and dry summer and early fall allowed for beautiful silky tannins and juicy fruit.

Tasting Notes:

Charming superbly ripe Gamay with bright strawberry, flowers, and spice. Juicy and round on the palate with bright fruits, white pepper, and light minerals.

More to come.

Food Pairing:

Charcuterie, mushroom & squash tart, skirt steak..

Press Review:

Soon to come

2019 Vint. "This wine was produced from two parcels of land overlooking the Cher river. Especially rich, it is powered by ripe cherry flavors, balanced by acidity at the end." Roger Voss - Wine Enthusiast July 2020