

La Noblesse

La Noblesse Loire Valley Gamay 2020

Grape Variety: Gamay
Region: Loire Valley
Winemaker: Antoine Schurr
Closure: Screwcap
Alcohol: 13%

Summary: La Noblesse (the noble ones) is a homage to the legacy of the nobility in France and what could be more regal than the Loire? Famed for its opulent châteaux, it was literally the seat of kings as the French nobility employed the finest architects to create a renaissance wonderland. The Loire remains one of France's most diverse and exciting regions for wine and captivates with its terroir- driven wines

Winemaking: Totally de-stemmed before a long, cool maceration. Maturation is primarily in stainless steel with roughly one third undergoing carbonic maceration, aiding aromatics and fruit expression. A further third receives six month maturation in French oak for greater complexity.

2020 Vintage: Following a string of successful vintages in the Loire, 2020 was just as fortuitous. Luckily frost was avoided in the early part of the flowering season and September's rains were well timed and well needed with a positive effect on all red grapes. Across the region, reds show a typical 'Loire Valley' style – supple, light and smooth with crisp scents of fresh fruit, and are a perfect complement to 2018's rather more age-worthy wines.

Tasting Note: The wine has a bright and brilliant red colour with light edges exhibiting attractive perfume of fresh berry fruits and sweet pepper. Elegant and round tannins ensure good structure and it finishes dry with a good balance between sweet and savoury fruit. A perfect wine for game dishes as well as fish and can benefit from a slight chill prior to serving.

