

Domaine Oudart



Region: Touraine – Cher Valley

Title: Touraine

Color: Red

Vintage: 2018

Grapes: 100% Gamay

Aged : Wine tank

Alcohol : 13%

Format: 75 cl

ELABORATION

Soil: 1st^{era}s coasts of the banks of the Cher, sand on clay with locally flint deposits.

Culture and harvest: Conversion AB. Work of the mechanical row, sowing green manure between rows to preserve the life of the soil and limit the passages. Work of the vine (size, stamping, paling) manual. Mechanical harvest at full maturity.

Winemaking: One-week (approximately) with temperature control (between 24 and 26 degrees). Reassembly of daily juice to a density of 1030 (approximately). Aging in vats between 4 and 6 months.

Tasting

Dress: Color rouge ruby.

Nose: Intense aromas of small red fruits.

Palate: Attack of ripe red fruit, soft tannins. Well-balanced and round wine.

Custody: 2 years.

Agreements: Aperitif, deli meats.