

Touraine Gamay

Appellation: A.O.C. TOURAINE

Surface used in Production: 4 hectares,
out of a 29-hectares
vineyard

Average Age of the Vineyard: 40 years (vines aged
from 30 to 50 years)

Density of plantation: 6,300 plants / ha

The "Terroir": The vines are planted on some of the finest wine-growing land in Touraine, on the South bank of the Cher River, whose soil is a mixture of clay and flint.

Average yield: 40 hectoliters / hectare

Vineyard Characteristics: Constantly striving for the best quality of grapes takes time: short-cane pruning, ploughing back the soil in parts of the vineyard, spring de-budding, de-leaving, grass cover throughout the vineyard, "green harvest," limited yields.

Wine-making: 75% harvested by hand going through 8 days of carbonic maceration, 25% harvested by machine, destemmed. Micro-oxygenation for that second part, fermentation under controlled temperatures (26°C/79°F). Blending after vinification.

Ageing: Kept on fine lees until bottling.

Tasting notes: Partially harvested by hand for a fruity, delectable taste. Partially destemmed to add suppleness to the tannins and just the right touch of spice. A bold red colour that is rare to behold. A Gamay, yes, but especially an elegant and well-balanced wine whose harmony graces the name of Touraine.

Good to drink with: To taste along with cold sausages and white meats, or even lightly chilled for summer meals.

The 2025 vintage received a bronze medal at the IWC 2026 (87 points)

The 2024 vintage received a silver medal at the IWC 2025 (91 points) and a bronze medal at the Decanter WWA 2025 (88 points)

The 2023 vintage received a silver medal at the 2024 Concours Général Agricole de Paris!



Domaine Jacky MARTEAU – 36 rue de la Tesnière – 41110 POUILLÉ

☎ (33) 02.54.71.50.00 N° T.V.A. FR.76 519650717 N° ACCISES. FR010792E0442

contact@domainejackymarteau.fr

www.domainejackymarteau.fr