

ESCHER & THOMAS

cultivateurs de fines bulles



Gamay – Rouge Brut

Region: *Loire Valley – Touraine vineyard*

Soil: *Sandy soils on clay of Sologne – grapes grow in the Touraine A.O.C. (Oisly village)*

Grape variety: *Gamay*

Vine growing: *according to the specifications of “Terra Vitis” culture*

Ancestral Method: *between 3 to 15 months on lath*

Residual sugar: *about 8 g/l (grape sugars not fermented during the bottle fermentation)*

Alcohol: *12,5 %*

From the origin to originality: *Highly sought-after in Touraine for the production of lush, fruity red wines, the Gamay can even be enjoyed when very young as it is capable of producing some delicious primeur (nouveau) wines. So why not capture this delectable character in a fine sparkling wine?*

In the glass: *On both the nose and the palate, the wine presents seductive notes of crunchy red berries (raspberries, cranberries, redcurrants) and has a slightly acidulous finish. Dry yet mouth-watering, honest and fruity, this is a gorgeous wine that will convert you to red sparkling wines!*

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Le ton est donné par ce Gamay concentré et coloré, à l'image de son millésime, 2019, chaud et solaire, hors normes. Habillées de soyeux et de gourmandise, ces fines bulles rouges qui enfreignent les codes, ne manqueront pas de vous séduire, et trouveront leur place dans tous vos moments d'amitié et de partage des petits plaisirs de la vie.

« Nous ne sommes pas la énième génération d'une famille de vigneron, et pourtant devenir « Cultivateurs de fines bulles » était inscrit dans nos gènes. Nos vins mousseux de qualité, uniques et authentiques, mettent en valeur les cépages et terroirs de notre vignoble. »
Cécile Thomas & Iwan Escher

Méthode Ancestrale Brut
Vin Mousseux – Vin de France
Mis en bouteille par EMB37225B
pour ESCHER & THOMAS,
41400 Chissay-en-Touraine
www.escher-thomas.com

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Contient 12,5 % Vol  750 ml
sulfites

The Ancestral Method by Escher & Thomas :

The “méthode ancestrale” (ancestral method) is the natural alcoholic fermentation of the sugar in the grape (and only the sugar in the grape!). It starts in the vat then continues uninterrupted in the bottle. The carbon dioxide released remains trapped in the bottle and creates the bubbles. In the case of this Gamay, the harvesting was carried out with a potential alcohol content of 13 %, i.e. a concentration of sugars of around 208 g/l. This type of “prise de mousse” fructose-rich grape sugars enhances the finesse of the bubbles. For even greater authenticity, the harvesting is carried out under bio-protection and no sulphites are added during the vinification. A disgorgement is carried out at the end of the second fermentation to expel both the dead yeasts (particularly important as the wine is not filtered during vinification) and the tartaric deposit, of which there can be a greater or lesser amount depending on the vintage (the wine does not undergo cold treatment). The very slight cloudiness that may remain in the bottle is completely natural and does not affect the quality or the taste of the wine in any way.

Iwan Escher & Cécile Thomas