



LIONEL GOSSEAUME
Vigneron

Les galipettes AOC TOURAINE ROSÉ 2013

Les Galipettes is a rosé for springtime. Memories of collecting beautiful field mushrooms (Galipettes) amongst the spring flowers in the fields as a child are the inspiration for its name. The result of a direct pressing of Gamay grapes, the bunches are fully mature when harvested giving a wine that is fresh and fruity but also has character and body. Les Galipettes is a speciality of the domaine, produced in very small quantities.

Technical information:

Appellation : AOC Touraine

Colour : rosé wine

Grape variety : gamay, côt, cabernet

Alcohol: 12%

Residual sugar: 3,4g/l

Soil: sandy soil of Sologne

Age of vines: 18-30 years old

Planting density: 5900 vines/ha

Yield: 25hl/ha

Fermentation: low temperature fermentation over a period of 2 weeks

Ageing: 3 months on its fine lees

No of bottles produced: 5000



Serving advice:

Température : from 11 to 13°C

Drink between February 2014 and 2015

Tasting note from Henri Chapon

UK Sommelier of the Year, Finaliste at the European Sommelier Competition

Henri Chapon : *“And yes, it’s possible to make rosés, sparkling to the eye and with lovely sweet aromas elsewhere, not just in the South of France. In using really ripe Gamay grapes, Lionel has made here a fresh rosé, fruity and with intensity. This Touraine rosé has a beautiful colour coming from the maturity of the fruit. The nose is open and fruity, with aromas of jam and strawberry bonbons. The palate is supple, round and very aromatic. Notes of boiled sweets, ripe peaches and a touch of cinnamon. The finish is supple with an agreeable touch of softness, a very pleasant rosé. Its maturity and flexibility make it an ideal wine for summer aperitifs but also to accompany charcuterie and even to drink throughout a meal. Serve it between 11 and 13°C”*

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