



Les galipettes AOC TOURAINE ROSÉ

Les Galipettes is a rosé inspired by childhood memories of doing somersaults among the wild flowers in the fields as they made their reappearance each Springtime. The result of a direct pressing, 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 Lionel Gosseaume, produced in very small quantities.

Technical information:

Vintage: 2025

Appellation: AOC Touraine

Colour: rosé wine

Grape variety: Aunis, Côt, Gamay, Cabernet

Alcohol: 12.5 %

Residual sugar: < 2 g/l

Soil: sandy soil of Sologne

Age of vines: 20-40 years old

Planting density: 5500 vines / ha

Yield: 60 hl / ha

Fermentation: low temperature fermentation over a period of 2 weeks

Ageing: 3 months on its fine lees

No of bottles produced: 15 000



Serving advice:

Température : from 10 to 12°C

Drink between January 2026 and 2027

Tasting note from Henri Chapon

UK Sommelier of the Year, Finalist 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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