



les marcottes AOC TOURAINE ROUGE

Les Marcottes is an ode to the temperamental Gamay, which without a firm hand would quickly run rings around us. It can be wonderful if we keep it under control and to achieve this, grass is grown between the rows and the old Gamay vines of the domaine are harshly pruned. Grapes are hand picked when they are fully mature and only those in perfect condition are selected. These perfectly preserved bunches are then put into tank and undergo a carbonic maceration for two weeks. The result is a very concentrated, fruity and dense wine that requires ageing in tank for several months before it fully reveals itself. The 2025 vintage was hot, dry and sunny resulting in exceptional reds from the Loire with beautiful concentration and freshness.

Technical information:

Vintage: 2025
Appellation: AOC Touraine
Colour: red wine
Grape variety: Gamay 95% - PA/CF/C 5%
Alcohol: 12,5 %
Soil: Sologne sand
Age of vines: 45 years old
Planting density: 5900 vines / ha.
Yield: 25 hl / ha.
Fermentation: 14 day carbonic maceration
Ageing: 9 months in tank
No of bottles produced: 7 000



Serving advice:

Temperature: from 14 to 17°C according to the occasion
Drink from June 2026 to 2035

Tasting note from Henri Chapon UK Sommelier of the Year

Henri Chapon : « *Although Touraine Gamay is often seen as a frail and simple wine, it's possible to produce rich and spicy wines if the fruit is picked when ripe and clean and the vinification is carried out carefully, giving the wine time to 'make itself' and express itself. As often with the Gamay grape variety, the first thing that strikes you is the seductive fuschia colour. One also immediately notices the elegance of the nose which although remaining light, draws us in with its spicy pepper and liquorice notes on a base of red fruits. On the palate too, fresh red fruits delicately reveal themselves, so typical of this grape variety. We have here a classic example of Gamay that is structured and supple yet has retained its fresh drinkable character. Drink it lightly chilled (but not too cold) with white meats, grilled foods and barbeques. Don't hesitate to let it breathe a little which allows all the red fruit aromas to come to the fore.* »

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