



# DOMAINE LUCAS SALMON

• organic wines from Loire Valley •

## GAMAY « Vendange Intégrale » 2022

### WINE

Vin de France Gamay  
Variety : 100 % Gamay  
This cuvée comes from 48 years old vines.  
2<sup>nd</sup> year of organic conversion.  
Alcohol : 12 %  
Acidity : 4,5 gr / liter  
pH : 3,50  
Sulfur : 30 mg of SO2 total

### TERROIR

Surface soil of sandy loam with subsoil of weathered granite.

The soils are fully plowed.



A crunchy and  
fruity red wine !

### WINEMAKING

Manual harvest with sorting by plot.

All the bunches are placed in vats for 100% whole bunch carbonic maceration. Fermentation is indigenous.

Maceration lasts around 8 days, and after pressing the free-run juice and press juice are assembled in clay amphora where the alcoholic fermentation ends as well as the malolactic fermentation.

### AGING

Aging takes place without sulfur until spring. Sulphiting is carried out depending on the pH of the wine. Tastings are carried out regularly to follow the evolution of the wine.

Bottling under inert gas, without fining or filtration, on June 28, 2023.

