





## **DOMAINE BEAUSÉJOUR**

LES FOSSILES GAMAY NOIR TOURAINE

Blend: 85% Gamay Noir, 15% Malbec

Terroir: Hillsides of Noyers sur Cher, with sandy, clay, and silex soils

Elevation: 300 feet

Farming: Sustainable farming

Aging: 6 months in stainless steel tanks

**Bottled:** At the estate

## Tasting notes

This wine, handcrafted by eco-friendly winemaker Philippe Trotignon, is made from 25-year-old vines growing on sandy, chalky, and silex soils.

This wine has a bright ruby colors and intense aromas of ripe and sweet red and black fruits with soft dark spices. On the palate, it is round, very soft, and well-balanced.

This is a round, fruity, and meaty wine that will pair well with charcuterie, cheese, and your day to day meals. Enjoy over the next five years at 58°.





