

Domaine de l'Idylle



Gamay

« This fruity wine is incredibly captivating ».

Philippe et François *Tiollier*



Appellation: AOC wine from Savoy

Terroir:

clay-limestone soil, stony, sunny hillside between Chambéry and Albertville.

Grape variety: 100 % Gamay

Vineyard Management:

Sustainable agriculture: grass growing between rows, mechanical weeding under the rows, reasonable level of treatment for the vines in accordance with the risks of diseases.

Winemaking / maturing:

Hand-picking, vatting: the entire grapes are being vatted without using a pump or a crusher. Short maceration (6-8 days) under controlled temperature. Maturation: 6 month in tank.

Tasting:

Beautiful ruby color robe with purplish nuances. Fruity nose: little red berries, strawberry, raspberry, and some aromas of mentholated pepper that brings a great freshness. The mouth is full, round with light tannins. The final highlights the little red berries.

Service: Ready to drink, preferably 14-15°C to enjoy the fruitiness of its taste. It can also age 2 or 3 years.

Gastronomy:

Pork meet (charcuterie), poultry and cheeses.

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Medals and Awards

Gamay 2011



What does the Guide Hachette says in 2012

Philippe and François Tiollier manage together the 2 ha vineyard of Gamay on a stony soil. They have been hand picking their thirty years old vineyard and have vinified the harvest using the "beaujolaise" method: using the entire bunch of the grapes. This work gave birth to an intense ruby-colored wine, with purple tints. The nose is rich and complex: it shows aromas of spices, cassis and blackberry. The mouth is round, fruity, has nice length and soft tannins. This wine is incredibly captivating. You must taste it with the typical sausage from Savoy: Diot.

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