

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
MAZROS	Domaine des Mazelles	France	Loire
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Gamay	12.5%	No	Cork



## *Background & Sustainability*

The estate is situated in the Cher Valley, a tributary of the river Loire, in the village of Thésée, also called Thésée la Romaine, because it has ruins from the 2nd century Gallo-Roman age. At this time, Thésée was located on one of the main trade routes halfway between Tours and Bourges and was relatively prosperous. The vineyard extends mainly over the slopes of the north bank of the river Cher, with southwest and southeastern exposure. The soil types are clay-limestone and shallow clay-siliceous with the presence of flints and as the slopes are steep, good, natural drainage occurs creating a semi-oceanic climate. They also own 5 hectares of certified organic vines.

Cédric Allion owner/winemaker leads the small, but busy estate following rigorous sustainable practices within the vineyard and winery including the use of eco-responsible products to promote biodiversity; such as using micro-organisms to rapidly increase the humus content in soil and thus fertility. Water, fuel and energy is used as efficiently and with little impact on the surrounding environment.

## *Winemaking*

Vines grown on clay-limestone and flinty soils on the Cher's right bank. After a mechanical harvest held at night, preserving the freshness of the grapes, the fruit undergoes cold pre-fermentation before a low temperature fermentation to retain as much of the natural characteristics as possible. Maturation occurs over 6 months in stainless steel tanks. Estate bottled.

## *Tasting & Pairing*

Elegant pale pink, enticing fresh, crisp notes of citrus and red fruit. Carried through onto the palate with hints of raspberry and grapefruit.

A great pairing with sushi or a light fish dish.

## *Extra Information*

Vegetarian, Vegan