



# Gilles Bonnefoy | Les Vins de la Madone

2021 Les Rougeots du Clos | Urfé IGP

## things of note

Gamay vines in the Urfé region have slowly been planted over the years post-phylloxera but the viticulture influence comes more from the neighbouring Ardèche (Rhône Valley) than the Loire, within which the Urfé technically sits. Gilles Bonnefoy is one of a few who farm organically/biodynamically (certified 2009) and bottles his own wine.



## spec & tech

**region:** Urfé IGP, Loire Valley, France

**varietal(s):** Gamay de Chaudenay, Gamay de Bouze, Gamay de Gamaret

**farming:** biodynamic, volcanic migmatite soils (granite/clay) at an altitude of 600m

**vinification:** de-stemmed, indigenous yeast, stainless steel fermentation, aged 2 months, light filtration (Kieselghur filter), no added SO2

**abv:** 11.5% vol



## tasty notes

Bright and pure red/dark berry flavours, complex earthy notes, florality, lush mouthfeel, taut structure, and of course, a distinct top note of volcanic minerality that wakes your mouth up and makes it salivate.

## any questions?

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